

# RIDGE 2015 PAGANI RANCH ZINFANDEL

83% ZINFANDEL, 10% ALICANTE BOUSCHET, 7% PETITE SIRAH  
SONOMA VALLEY 15.0% ALCOHOL BY VOLUME

## HISTORY

Since 1991, Ridge has made zinfandel from the old Pagani vineyard on the east-facing side of Sonoma Valley. All the vines were planted ninety to one hundred twenty years ago. Pagani Ranch is a fine example of what we look for in a vineyard: low-yielding old vines, carefully tended by a quality-conscious family who, in this case, have worked the land for four generations. The vineyard's long survival is proof of its merit. An average site would have been abandoned during the thirteen years of Prohibition, or during the Depression.

FIRST RIDGE PAGANI RANCH: 1991

## GROWING SEASON

Rainfall: 33 inches (below normal)

Bloom: Mid-May, with veraison by mid-July

Weather: Very wet December, followed by the driest January on record (0.05"). Cool, wet late spring helped with rainfall totals. Harvest started late September and finished quickly.

## VINTAGE

Harvest Dates: 20 – 25 September

Grapes: Average Brix 26.0°

Fermentation: Grapes destemmed and crushed. Natural primary and natural secondary (malolactic) fermentations; pumped over a floating cap and pressed at seven days.

Barrels: 100% air-dried american oak barrels (24 new, 52% one and two years old and 24% three to four years old).

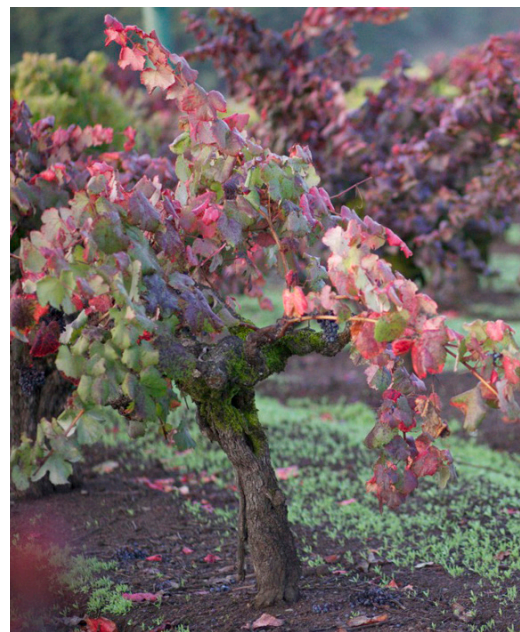
Aging: Sixteen months in barrel

## WINEMAKING

Pagani Ranch grapes; hand-harvested; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; 0.26 grams/liter calcium carbonate added during fermentation to moderate excessive natural acidity; 4.3% water; oak from barrel aging; minimum effective sulfur for this wine (30 ppm at crush, 116 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



*2015 Pagani Ranch, bottled April 2017*  
A cool start to the growing season kept the vines from flowering during spring storms, resulting in a full crop. Following a warm summer, the grapes ripened for a late September harvest. Rich color and tannins extracted during fermentation. After sixteen months in barrel, this sensuous wine shows great appeal. It will be most enjoyable over the next ten to twelve years. EB (2/17)



Pagani Ranch Vineyard is located in Northern Sonoma Valley, Sonoma County.

Elevation: 100 - 150'

Soils: Gravelly clay loam

Vines: Zinfandel, interplanted with minor amounts of petite sirah, carignane and alicante, all 30 acres planted from 1896 to 1922.

Training: Head trained, (no trellis) cane pruned.

Yields: 1¾ tons per acre

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