RIDGE 2020 PAGANI RANCH

90% ZINFANDEL, 6% PETITE SIRAH, 4% ALICANTE BOUSCHET SONOMA VALLEY 13.8% ALCOHOL BY VOLUME

HISTORY

Since 1991, Ridge has made zinfandel from the Pagani vineyard on the western side of Sonoma Valley. The majority of the vineyard was planted ninety to one hundred twenty years ago; portions of it were replanted between 2013—2018. The vineyard is meticulously tended by a quality-conscious family who has worked the land for four generations. An average site would have been abandoned during the thirteen years of Prohibition, or during the Depression. Its long survival is proof of its merit.

FIRST RIDGE PAGANI RANCH: 1991

VINTAGE

Rainfall: 25" (below average)

Bloom: Late-May

Weather: Rains in March and April helped the vines get through the summer. We

were just starting harvest when the heat and fires hit in August.

WINEMAKING & TECHNICAL DATA

Harvest Dates: 11 - 16 September Grapes: Average Brix 23.5°

Fermentation: Grapes destemmed and crushed. Natural primary and natural

secondary (malolactic) fermentations; pumped over a floating cap.

Barrels: 100% air-dried American oak barrels; 15% new, 15% one-year-old, 30%

three-year-old, 20% four-year-old, and 20% five-year-old.

Aging: Fourteen months in barrel

pH: 3.52 TA: 6.3 g/L

Pagani Ranch grapes; hand-harvested; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (35 ppm at crush, 101 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.





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2020 Pagani Ranch, bottled March 2022

This is our twentieth vintage of Pagani zinfandel. The cool climate of Sonoma Valley typically delays harvest but an early bud break and warm weather throughout August moved harvest up to mid-September. Color and tannin extracted easily during fermentation; bright acidity focuses the plentiful fruit. After fourteen months of barrel age, this excellent zinfandel is enjoyable now and will develop over eight years. JO (2/22)





SITE

Pagani Ranch Vineyard is located in Sonoma

Valley, Sonoma County. Elevation: 100 - 150' Soils: Gravelly clay loam

Vines: Zinfandel, interplanted with minor amounts of petite sirah, carignane and alicante, thirty acres planted from 1896 to 1922. Six acres replanted to zinfandel and petite sirah in 2013.

Training: Head trained, (no trellis)

Yields: 2.8 tons per acre

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