RIDGE 2022 PAGANI RANCH ZINFANDEL

82% ZINFANDEL, 9% ALICANTE BOUSCHET, 5% PETITE SIRAH, 4% MATARO SONOMA VALLEY 14.4% 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: 22" (below average)

Bloom: Late May

Weather: 2022 was the third year of drought. Thankfully, we received spring rains that helped the vines. These same rains caused shatter in our zinfandel, reducing

their crop. Two heat spells pushed the vines to another early harvest.

Harvest Dates: 13 - 17 September Grapes: Average Brix 24.1 °

WINEMAKING & TECHNICAL DATA

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, 10% one-year-old, 20% two-year-old, 5% three-year-old, and 50% neutral oak.

Aging: Fourteen months in barrel

pH: 3.51 TA: 7.65 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, 140 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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2022 Pagani Ranch, bottled February 2024

Early flowering and mild summer weather provided excellent growing conditions. This vineyard in the cool Sonoma Valley is always the last zinfandel picked, but this year it ripened early. It came in over five days in mid-September. Selected blocks of old vines planted between 1896 and 1922 give depth of flavor and texture. The younger vines add intense fruit and racy acidity. This fine wine will be most enjoyable over the next ten years. SR (11/23)





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: 3 tons per acre

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