

RIDGE 2014

PAGANI RANCH

ZINFANDEL

80% ZINFANDEL, 17% ALICANTE BOUSCHET, 3% PETITE SIRAH
SONOMA VALLEY, SONOMA COUNTY 14.8% 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-nineteen 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: 18 inches (½ of normal)

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

Weather: Very dry and cold December and January; most of the rain fell February through April. Cool spring and early summer delayed ripening.

VINTAGE

Harvest Dates: 14 – 23 September

Grapes: Average Brix 24.6°

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 (21% new, 42% one year, 37% two years old).

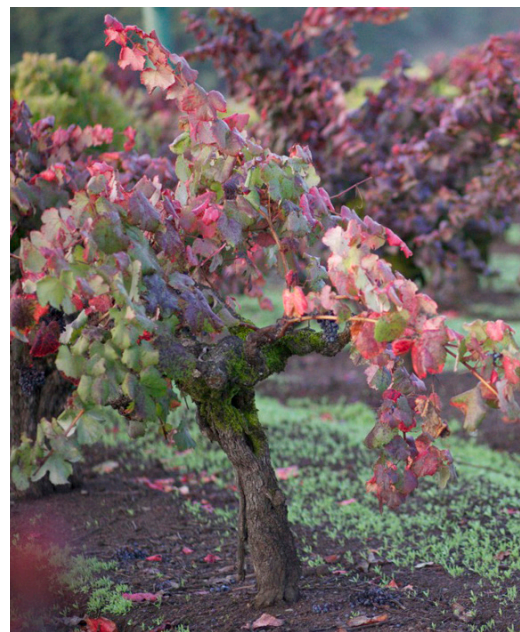
Aging: Sixteen months in barrel

WINEMAKING

Pagani Ranch grapes; hand harvested; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; 0.11 grams/liter calcium carbonate added during fermentation to moderate excessive natural acidity; 1.0% water; oak from barrel aging; minimum effective sulfur for this wine (30 ppm at crush, 147 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.



2014 Pagani Ranch, bottled April 2016
A mild winter, short on rain, prompted an early growing season, and all nine parcels ripened beautifully for a mid-September harvest. As usual, the grapes arrived with naturally high acidity; rich flavors supported using more new oak than typical. Intense color and smooth tannins characterize this complex zinfandel, which will be most enjoyable over the next eight to ten years. EB (3/16)



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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VINEYARDS

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