



The oldest vines at Paganí Ranch were planted in the 1880's though the majority of the vineyard blocks were established through 1922. The gnarly head-trained and dry-farmed old vine Zinfandel blocks are interspersed with Alicante Bouschet and planted in narrow rows better suited to horses than tractors. Most of the farming is done by hand and the resulting wines reflect the meticulous care taken in the vineyard. Silky, lush, and complex, our Paganí Zinfandel is a tribute to one of Sonoma County's most cherished vineyards.

VINTAGE

The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes.

VITICULTURE & WINEMAKING

Paganí Ranch lies along Highway 12 near the town of Kenwood in the Sonoma Valley AVA, and was once part of the Wildwood Dairy Farm. When Felice Paganí purchased it in the late 1880s, only a few vines had been established. Today, the 30-acre site is comprised primarily of 100-year-old vines rooted in gravelly clay loam and planted on rolling, east-facing slopes.

The grapes were hand-picked, sorted and destemmed into small, open-top stainless-steel fermentors. Punch-down cap management was performed using a pneumatic assisted plunger. The wines fermented on skins for 9-15 days before being drained to barrel to complete malolactic fermentation. The component wines were blended after 8 months and returned to barrel to coalesce for the remaining 6 months. Barrel aged for 18 months in 53% French Oak (6% New), 47% American Oak (10% New).

SIP & SAVOR

Aromas of black currant, baking spice, pastry crust, and anise fill out the bouquet. On the palate, the wine is rich and insistent with bright acidity and fine tannins. Notes of cherry linger all the way through to the wine's persistent and smooth finish. This wine pairs well with tomato-based dishes. Try adding in sausage or pancetta to a marinara sauce, or enjoy with pizza topped with fresh mozzarella and spicy coppa.

ANALYSIS

VARIETALS	ALCOHOL
100% Zinfandel	15.5%
PH	TA
3.42	6 grams/liter