

EST. 1895  
**SEGHE SIO**  
 FAMILY VINEYARDS

2020  
**PAGANI ZINFANDEL**  
 SONOMA VALLEY — SONOMA COUNTY



*The oldest vines at Pagani 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 Pagani Zinfandel is a tribute to one of Sonoma County's most cherished vineyards.*

#### VINTAGE

The 2020 vintage was marked by lower-than-average rainfall overall, with Sonoma receiving about 55% of average precipitation. Cool weather at the start of the vintage, in March and April, led to some late-season frost with overnight low's plunging into the 30's through the beginning of May. Summer got off to a slow start with warm days through June and July and a coastal fog rolling in with the onset of veraison to provide a moderating influence. August was hot, with one particularly scorching heatwave that kept temperatures above 100° for ten days in a row and brought some unusual lightning storms to the region that ultimately sparked a series of devastating fires in the region. As the smoke cleared, the weather cooled and presented ideal conditions to begin harvest after a review of the vineyards. Those intense heat spikes of the growing season helped to drive intensity and develop ripe fruit flavors in our grapes. Cooler temperatures at the end of the season ensured balanced acidity and sugar levels and allowed for longer hang times.

#### VITICULTURE & WINEMAKING

Pagani 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 Pagani 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 16 months in 5% new French oak, 95% neutral French and American oak.

#### ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
98% Zinfandel 2% Alicante	15%	3.59	6.4 grams/liter	2,350

#### SIP & SAVOR

Aromas of sarsaparilla, dried sage and pastry crust fill out the bouquet. On the palate, the wine is rich and insistent with vibrant acidity and fine tannins. Notes of purple plum, briary blackberry linger all the way through to the wines persistent, supple 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.