

2023 Pagani Ranch

SONOMA VALLEY ZINFANDEL

Planted originally in the 1880s, then added to in the 1920s by Felice Pagani, an immigrant from Fenegro, Italy near the Swiss border, who came to America in 1883. In 1885, he soon began taking care of two neighboring vineyards in Sonoma Valley that were planted mainly to Zinfandel around the same time: Monte Rosso® and the Judge Cook Vineyard. Talk about hardscrabble farming. Those were the arduous days of farming by hand, horse and plow, and wielding the heavy hoe that Italians call the "zappa".

Felice was soon able to purchase 25 acres of Judge Cook's vineyard and then, 16 years later, another 30-acre vineyard adjoining his property. Felice's granddaughter, Norma Pagani Amantite, and her son, Dino Amantite, are the devoted caretakers of this iconic and hallowed ground in Sonoma. It is located at Dunbar Road and Highway 12 with the iconic white barn amongst the vines. Most of the original vines still produce beautiful fruit. Much of it is field-blended: Zinfandel, Alicante, Lenoir, Petite Sirah, Grand Noir and numerous others—like a big old vine salad of many heritage varieties, if you will.

VINTAGE NOTES:

The 2023 season was one of the coolest vintages in more than a decade that, as time progressed, showed all the markings of the spectacular vintage that ended up in the bottle. Several years of drought were erased in a single season as rains began just after the completion of the 2022 harvest and continued through the spring of 2023. Ample ground water and cool temperatures delayed budbreak until April with flowering in mid-May. Moderate temperatures through the spring and summer allowed for balanced maturation across all vineyards - allowing us to pick at the perfect intersections of flavor, sugar, acid, and tannin maturity. Harvesting at Robert Biale began with earlier sites in September while moderate heat at the start of October accelerated picking that lasted through the end of the month.

WINEMAKER'S TASTING NOTES

Rich and resinous on the nose with aromas of bramble fruits, leather, and kirsch. Enveloping on the palate with notes of cedar, black cherry, dried herbs, and cocoa powder. Persistent on the finish with well-balanced acidity and finely-tuned tannins.

338 cases produced



Harvest Oct. 20th

Aging 15 months

French oak; 28% new

pH 3.76

TA 4.7 g/L

Alcohol 14.4%