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## **2019 PAGANI RANCH**

### **Sonoma County Zinfandel**

#### **SONOMA'S OLD VINE CLASSIC**

Dino Amantite and his mother, Norma Pagani Amantite, are the devoted caretakers of this iconic and hallowed ground in Sonoma at Dunbar Road and Highway 12. The land has been in their family for over a century.

Planted originally in the 1880s then added to in the 1920s by Felice Pagani, most of the original vines still produce beautiful fruit. Most of it is field blended with Zinfandel, Alicante, Lenoir, Petite Sirah, Grand Noir, and many other heritage varieties.

**Vintage Notes:** A long, warm summer and mild finish to the season. The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, not without its moments of unpredictability, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Volume is looking to be about average to a little less than average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

**Harvest Dates:** 9-23-19 and 10-4-19

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed, and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 30% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months.

**Alcohol:** 14.8%

**Winemaker's Tasting Notes:** Beautiful dark color with bold aromatics of blackberry, ripe plum, dark chocolate, and toasted vanilla oak, this complex wine has a pleasing taut acidity with rustic tannins. This layered and well-structured zinfandel will continue to age gracefully for years to come.