



**2021 Pagani Ranch**  
Sonoma County Zinfandel

**SONOMA'S OLD VINE CLASSIC**

— R O B E R T —  
**BIALE**  
V I N E Y A R D S

4038 BIG RANCH RD, NAPA CA 94558  
707.257.7555 | WWW.BIALE.COM

This ranch was originally planted 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, Carignan, Grand Noir and numerous others—like a big old vine salad of many heritage varieties, if you will.

**Vintage Notes:** The growing season saw rain in January and February then almost no notable precipitation for the rest of the season. This provided an ideal environment for grapes to flower, bloom and set in early spring. Budbreak was early in April followed by flowering and bloom in May. The summer saw early and even ripening with no concerning heat spikes. Everything tended early thanks to the calm spring with veraison appearing in early July. Due in part to the drought, yields were naturally lower, resulting in less dropping of fruit in the vineyards. It was one of the earliest starts to harvest on record. Harvest kicked off with clear skies and almost no weather events to worry winemakers. This allowed the grapes to hang as long as winemakers wanted to achieve optimal ripening and taste.

**Harvest Dates:** October 11<sup>th</sup> and 15<sup>th</sup>

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker David Natali. Fruit is hand-harvested, sorted in the field, and sorted again at the winery. Destemmed, the grapes are then fermented in open top tanks with punch downs gently carried out two to three times per day. Pressed, the wine undergoes malolactic fermentation in 100% French oak barrels, of which 35% is new. Aged for 16 months in barrel.

**Alcohol:** 14.8%

**Winemaker’s Tasting Notes:** Rich aromas of bramble fruit, cedar shavings, and baking spice fill the glass. High tones of pomegranate and raspberry mix on the palate with deeper notes of plum compote, black cherry, thyme, and lightly roasted coffee. Long, lush and rich, the wine is braced by ripe tannins and a density matching the vineyard’s renown.

Only 327 cases Produced.