

ZINFANDEL

PAGNANO VINEYARD

Bill Pagnano and his brother and dad rescued heritage budwood from a neighbor's hundred-plus year old fines to plant their vineyard. Now we farm the head-trained, spur-pruned vines traditionally with minimal irrigation, but train the vines upright for improved light and air access.

Pagnano Zinfandel is an estate wine, from a jewel of a vineyard in the heart of the old vine Wood Road district of the Russian River Valley. It is rich and opulent in the mouth, with a spicy nose of Chinese five spice, hoisin and Sichuan pepper and a core of black raspberry, red currant jelly and cranberry sauce plus hints of dried lavender. It has a strong, lively backbone with plush texture that supports a long, perfumed finish.



ANCIENT OAK
• CELLARS •

FAMILY-FARMED • NATIVE-FERMENT

Ancient Oak wines are family-farmed and native-ferment. Our vineyards are farmed by the families that own and live on them, including our family. Founder and owner Melissa Moholt-Siebert is the winemaker, using native-yeast winemaking she learned from 10 years of making Ancient Oak wines alongside Greg La Follette.



APPELLATION	Russian River Valley
VINEYARD	Pagnano Vineyard
FERMENTATION	Native yeast fermentation
BARREL AGING	18 months in 90% French oak + 10% American oak, about 30% new

"Wines made on the exquisite edge of abandon..."

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Melissa Moholt-Siebert
Founder, Owner, Winemaker

Greg La Follette
Guiding Winemaker