

# RIDGE 2003

## CALIFORNIA LYTTON SPRINGS®

### 2003 Lytton Springs Vineyard, bottled January 2005

This, our twenty-fifth vintage of Lytton Springs, marks the completion of the new, sustainable winery, and the first time we have made the wine on the estate where it is grown. From 1972 to 1976, and again from 1984 to 2002, we picked early in the morning and trucked the grapes to Monte Bello—three hours away. This year's short crop and intense September heat caused the fruit to ripen all at once. Tannins were highly extractable, so almost half the grapes were left uncrushed, and the number of pump-overs was reduced. As malolactic fermentation finished, we assembled the finest and most typical lots, and racked to barrel. After twelve months in air-dried american oak, the wine was fined with nine egg whites per barrel, balancing firm structure and sensuous fruit. This classic Lytton Springs is enjoyable now. It will soften with a year or two in bottle, and develop fully over the next eight to ten years. JO/PD (11/04)

76% ZINFANDEL, 18% PETITE SIRAH,  
6% CARIGNANE

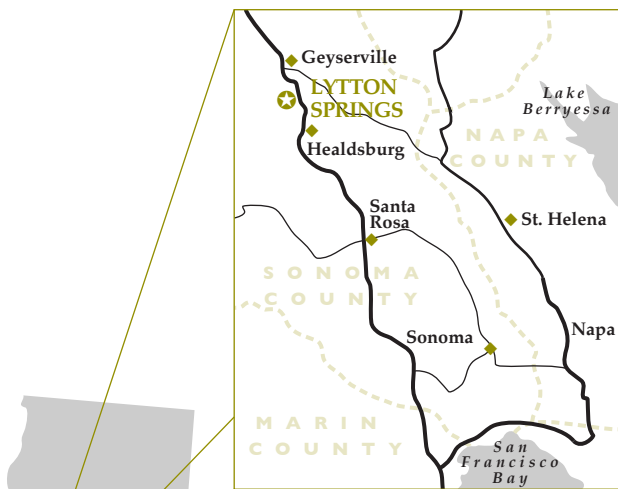
14.3% alcohol by volume

### Tasting Notes

**Color** Deep ruby

**Nose** Lush, deep. Intense briar/ plum fruit. Penetrating, earthy.

**Palate** Briar, plum, sweet cherry, blueberry; vanilla, smoke, mineral notes. Big and concentrated. Chalky tannins. A long, complex finish.



### History

In 1972, Ridge made its first Lytton Springs from vines planted here at the turn of the century, and purchased both the eastern and western portions of the vineyard in the early 1990s. (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved into "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varietals: petite sirah, carignane, grenache, and a small amount of mataro (mourvèdre).

### Vintage

**Harvest Dates** 11 - 26 September

**Grapes** Average brix 24.8°; average pH at crush 3.62.

**Fermentation** No inoculation; natural primary and secondary. Pressed at seven days.

**Aging** 100% air-dried american oak barrels (18% new, 26% one year old, 56% two to five years old).

**Time in Barrel** Twelve months

### Vineyard

**First RIDGE  
LYTTON  
SPRINGS** 1972

**Location** The bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

**Soils** Varied, with a predominance of gravelly clay; gravelly clay loam on hillsides.

**Vines** Lytton East: 100-plus-year-old zinfandel, grenache, petite sirah, carignane (42 acres)  
Lytton West: zinfandel, grenache, carignane, planted 1953 (33 acres); zinfandel, petite sirah, grenache, mataro, planted 1989 to 1998 (54 acres).

**Training** Head trained (no trellis), spur pruned.

**Yields** 1.5 to 3 tons per acre

### Growing Season

**Rainfall** Sixty inches (slightly above normal)

**Bloom** Mid-May

**Weather** Rain at bloom reduced crop. Early September heat hastened harvest.