

## 2004 PETITE SIRAH DYNAMITE HILL

*bottled August 2006, 40 barrels produced, 100% petite sirah.  
bottle cost: \$32, invoice will not be sent.*

### HISTORY

*In 1968, Fritz Maytag purchased the Herbert Hummel ranch on Spring Mountain, west of St. Helena in Napa Valley. This beautiful property rises from 1250' to over 2000', and its climate is cooler than that of the valley below. Most of the land is forested and wild—the watershed of its namesake, York Creek. There are several petite sirah blocks on the ranch. Planted in the early years of the last century, the Devil's Hill vines are the oldest. In 1971, Ridge used their fruit to make its first Petite Sirah York Creek. The story of how this came about starts in 1967, when Fritz and Paul Draper—friends, at Stanford—set up a winery in Chile's coast range. When Paul returned to California, joining Ridge as winemaker in August of 1969 it made sense for Fritz to send Paul these amazing grapes. By 1980 Ridge was also taking the grapes from Dynamite Hill planted in 1973 with old Devil's Hill cuttings. Dynamite Hill, now thirty-six years old, dominates our York Creek petite sirah bottlings.*

### VINEYARD

***First Ridge Dynamite Hill** 1997 (First PS York Creek: 1971)*

***Location** Spring Mountain District, Napa Valley*

***Soils** Gravelly loam*

***Vines** Petite Sirah, five acres planted in 1973*

***Training** Head trained, spur pruned*

***Yield** 2 to 3 tons per acre*

### GROWING SEASON

***Rainfall** Less than 40 inches (below normal)*

***Bloom** Early May*

***Weather** Dry winter and warm spring weather. A dry and mild summer was followed by an unusually warm autumn pushing harvest forward by two weeks.*

### VINTAGE

***Harvest date** September 8, 2004*

***Grapes** Average Brix 26.1°*

***Fermentation** 100% whole-berry, floating cap. 100% natural primary and secondary fermentation. Drained & pressed at 7 days.*

***Aging** 100% air-dried american oak barrels (32% new and 68% four years old)*

***Time in barrel** Twenty-two months*