

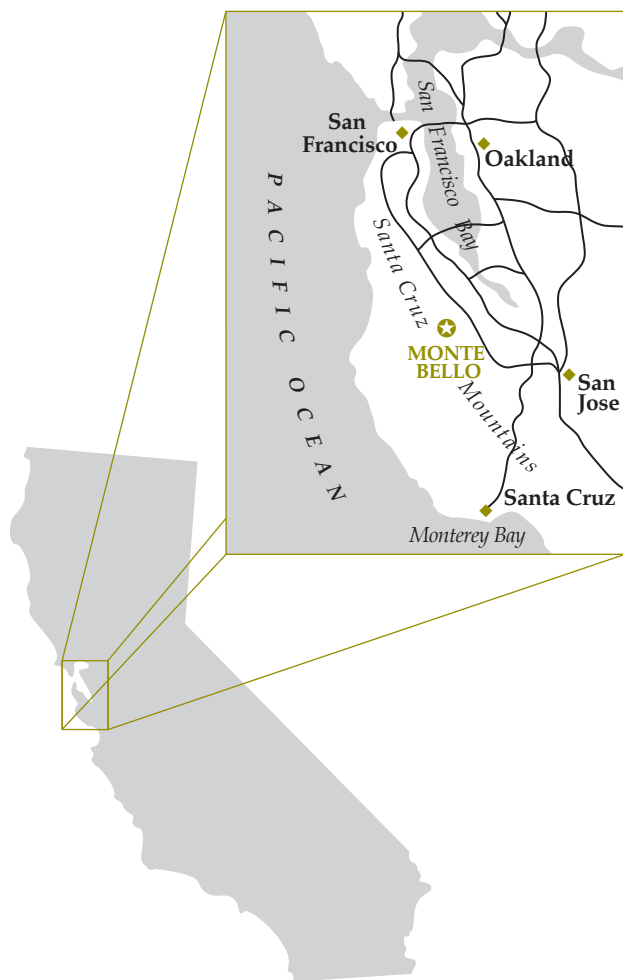
RIDGE 2007

CALIFORNIA CHARDONNAY MONTE BELLO®

07 Chardonnay, Monte Bello, bottled February 09

Late winter rain was scarce, and February's warm weather prompted the vines to bud early. Bloom was complete by the first week of May, and the vines set an abundant crop. A cool summer and continued cool weather in September slowed ripening, but enhanced flavor and acidity. The grapes were whole-cluster pressed, and their juice racked to barrel for an extended natural-yeast fermentation. The uninoculated malolactic finished promptly. We chose four small lots, combined them, and returned them to barrel with the original lees for additional complexity. Settling clarified the wine by its sixteenth month, and we bottled without filtration. Enjoyable now for its elegance and rich fruit, this superb—but limited—bottling will continue to develop over the next seven years. EB (11/08)

100% CHARDONNAY
14.4% alcohol by volume



History

In 1949 William Short, retired theologian and then-owner of the Ridge "middle" vineyard (2070' - 2390'), planted several acres of chardonnay, which provided the 1962 estate Monte Bello Chardonnay for the Ridge partners' first vintage. From 1962 to 1984, limited amounts of chardonnay were produced each year under the Monte Bello designation. By 1985, younger, replanted vines had begun to supplant the older vines, whose yields had dropped to a quarter-ton per acre. (To distinguish this wine from the Monte Bello, we called it Santa Cruz Mountains.) Fifteen years later, in 1999, the young vines had matured; we were able to select several exceptional parcels for a Monte Bello, a practice that continues to the present.

Vintage

Harvest Dates	19 September - 3 October
Grapes	Average Brix 24.6°
Fermentation	Whole-cluster pressed. Juice aerated and racked to barrel for natural primary and secondary.
Selection	Four of the ten Monte Bello Vineyard chardonnay parcels, or fractions thereof
Barrels	82% air-dried American oak & 18% French oak barrels (40% new, 41% one and two years, 19% three years old)
Aging	Sixteen months in barrel

Vineyard

First RIDGE Monte Bello Chardonnay	1962
Location	Monte Bello Ridge, overlooking San Francisco from the Santa Cruz Mountains—a unique appellation separating the North Coast from the Central Coast, but not a part of either.
Elevation	1400' – 1900'
Soils	Decomposing Franciscan green stone mixed with clay, laid over fractured limestone
Training	Head-trained, cane-pruned
Yield	2.4 tons per acre

Growing Season

Rainfall	30 inches (just below average)
Bloom	Early budbreak in June
Weather	Moderate summer/fall; a long, cool growing season.