

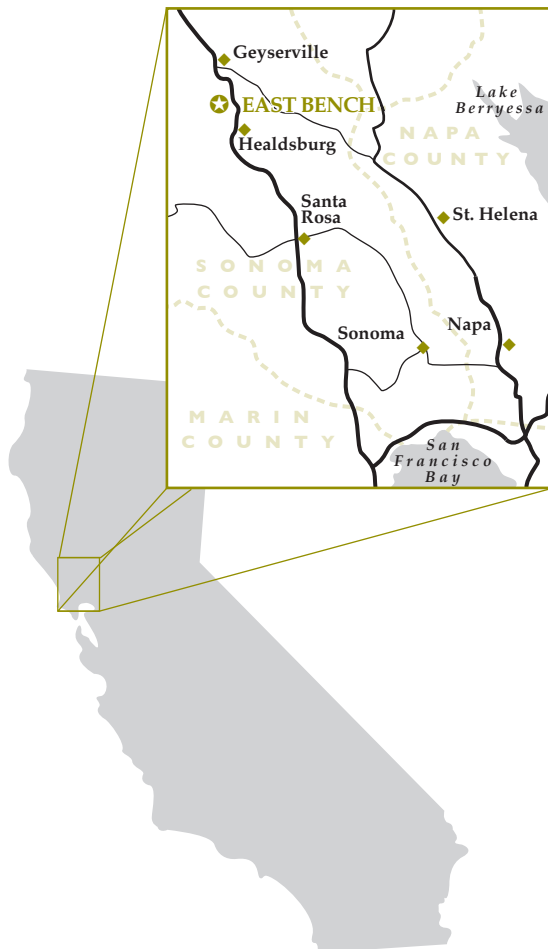
RIDGE 2007

CALIFORNIA ZINFANDEL EAST BENCH

2007 Zinfandel, East Bench, bottled December 2008

This is our second vintage from a young zinfandel vineyard planted atop the eastern bench of Dry Creek Valley. Despite a larger-than-average crop, warm summer weather fully ripened all the grapes. We began picking the stressed vines in Blocks 6 and 7 on August 29, and continued picking for a straight week to get in all the grapes before they over-ripened. Each of the vineyard's seven parcels fermented separately on natural yeasts. After malolactic, the most intense wines were selected and blended to make the 2007 East Bench. In December, the wine was racked to air-dried american oak barrels (25% one and two years old, the rest three and four years old). In July, to complement the opulent fruit, we added a small amount of petite sirah from an adjacent parcel. After twelve months of barrel age, the wine has integrated beautifully. Enjoyable now, it will continue to develop over the next five to seven years. JO (8/08)

92% ZINFANDEL, 8% PETITE SIRAH
15.4% alcohol by volume



History

This is our second wine entirely from vines on the benchland that separates Dry Creek and Alexander Valleys. The soils are identical across the bench as are the climatic conditions giving the vines the chance to demonstrate character consistent in the wines as they mature fully. The original vines were abandoned in 1920. More of these vineyard blocks have been replanted each year over the last thirty years. This wine is from vines replanted in 2000, using budwood from our own old-vine vineyards.

Vintage

Harvest Dates 29 August - 6 September

Grapes Average Brix 27.5°

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

Aging 100% air-dried american oak barrels (25% new, 50% one to three, 25% four to five years old)

Time in Barrel Twelve months

Vineyard

**First RIDGE
East Bench** 2006

Location On top of the bench that separates Dry Creek and Alexander Valley appellations, north of Healdsburg, Sonoma County

Soils Gravelly clay loam

Vines Zinfandel planted in 2000 from three 19th century vineyard selections

Training Head trained (no trellis), spur pruned.

Yields 3.5 tons per acre

Growing Season

Rainfall Thirty-five inches (below normal)

Bloom Mid-May

Weather Dry spring with a typically warm, dry summer, and no sustained heat spells.