

RIDGE 2007

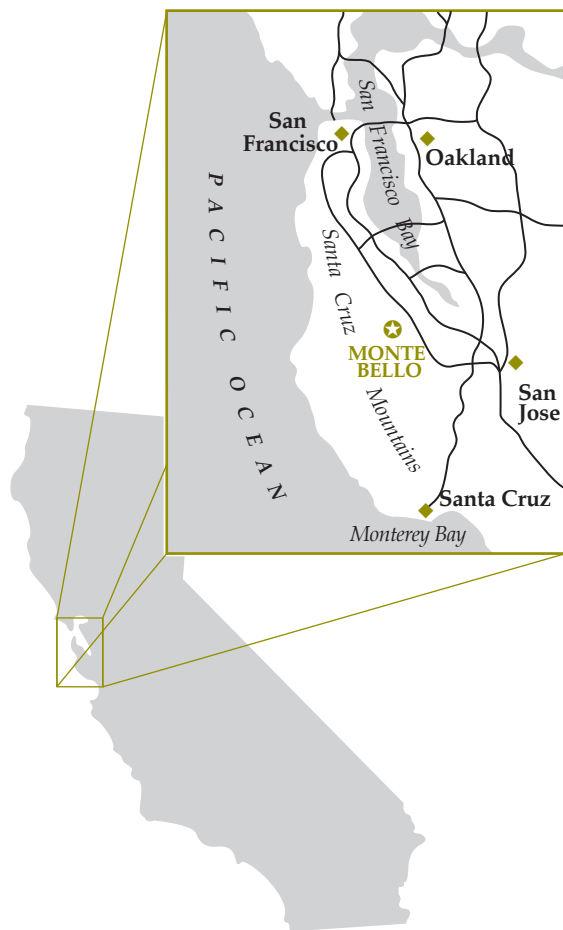
CALIFORNIA ZINFANDEL JIMSOMARE

07 Zinfandel Jimsomare Ranch, bottled April 09

The 2007 growing season began early on Monte Bello Ridge. Spring rains subsided by late March, allowing the vines to set a full crop. Zinfandel can thrive here in the daytime warmth above the fog line of San Francisco Bay, despite cool nights. Rainy weather—unusual in October—prompted us to harvest quickly before damage could occur. The grapes were crushed to two small tanks, where natural fermentation began on the third day, and finished by the seventh. Rich press wine was combined with the free run, providing deep color and complex spice. Natural malolactic was slow, finishing by year's end. The wine aged for fifteen months in three- and five-year-old air-dried american oak barrels, and clarified by settling and quarterly rackings off the lees. The rich berry fruit of this full-bodied Jimsomare beautifully balances its firm acidity. Enjoyable now, it will continue to develop over the next fifteen years. EB (1/09)

100% ZINFANDEL

14.7% alcohol by volume



History

Since the 1960s, Ridge has made small quantities—ranging from five to seventeen barrels—of wine from this nineteenth-century parcel. A number of you are familiar with our Jimsomare Zinfandel.

The vines were planted by Alsatian Pierre Klein, a San Francisco restaurateur famous for his Bordeaux-varietal wines, which won gold medals at the Paris Exposition of 1900. But it was his zinfandel plantings that survived Prohibition and the Depression.

In 1936, San Francisco's Schwabacher family purchased Klein's Mira Valle property, re-naming it "Jimsomare," for James (father and son), Sophie (wife and mother), and Marie Louise (daughter). In 1966, vineyard manager Elmano Homem pruned the long-neglected vines, and brought the vineyard back to life. Ridge harvested the zinfandel in 1967. It was our first wine from the ranch. (We took over farming at Jimsomare in 1996; it is now considered the "lower" (1400' - 2000') Monte Bello vineyard.)

The 2007 vintage was an excellent one for zinfandel, and Jimsomare is a particularly fine example; its character is unique. Sensuous and appealing, the rich berry flavors are balanced by firm acidity and mineral notes. Enjoyable now, it will continue to develop over the next fifteen years.

Vintage

Harvest Dates 6 October

Grapes Average Brix 2°

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

Selection Nineteen of the thirty-six Monte Bello Vineyard parcels make up this Santa Cruz Mountains Estate.

Aging 100% air-dried american oak barrels (2% 2-years, 50% 3-years, 48% 5-years old)

Time in barrel Twelve months

Vineyard

First Vintage 1967

Location Monte Bello Ridge in Northern California's Santa Cruz Mountains, overlooking the San Francisco Peninsula.

Soils Decomposing Franciscan green stone mixed with clay, laid over fractured limestone.

Vines 5 acres planted c.1900, 1.25 acres planted 1996.

Training Head trained (no trellis), spur pruned.

Irrigation Non-irrigated. (Exception: new vines receive drip irrigation until established.)

Yields Up to one ton per acre

Growing Season

Rainfall Thirty inches (below normal)

Bloom Early June

Weather Moderate summer/fall, long, cool growing season.

RIDGE

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