

RIDGE 2008

CALIFORNIA

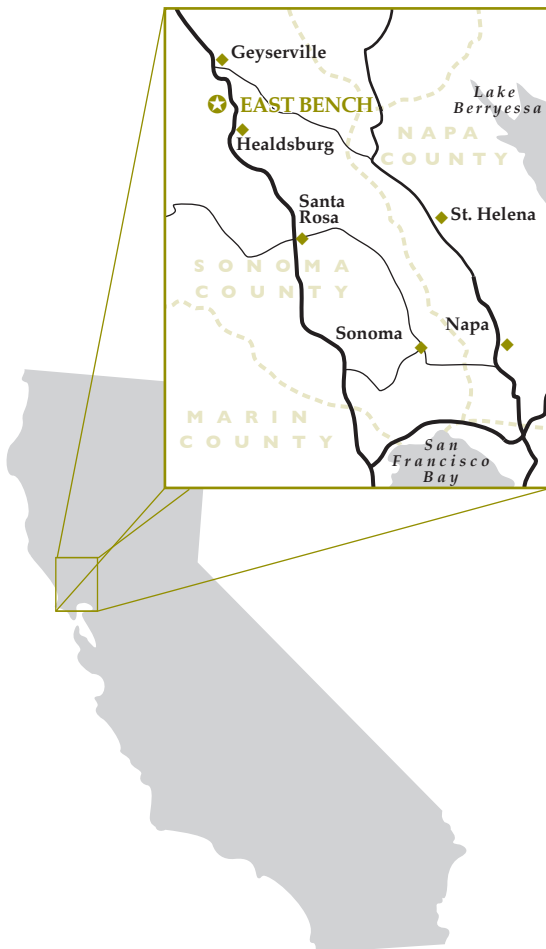
ZINFANDEL

EAST BENCH

2008 Zinfandel, East Bench, bottled January 2010

One of our few single-varietal vineyards, East Bench sits atop the ridge that separates Dry Creek and Alexander Valleys. Its red clay/loam soils are ideal for growing zinfandel. In 2008, set was complete by late May; in July, after veraison, we dropped twenty percent of the crop to ensure optimum flavor and intensity. The grapes were hand-harvested between August 26 and September 2, and fermented on their native yeasts. Juice was pumped over the skins twice daily for nine days to achieve balanced tannin, color, and fruit. After natural malolactic, the parcels were combined and raked to air-dried american oak barrels to age for twelve months. The 2008 East Bench is quintessential Dry Creek Valley, exhibiting the red fruit, pepper spice, and mineral flavors that have made the region famous. Enjoyable now, the wine will develop fully over the next five to seven years. *JO (11/09)*

100% ZINFANDEL
14.9% alcohol by volume



History

This is our third vintage 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 wines the chance to demonstrate consistent character as they mature. The original vineyards were abandoned around 1920, but the blocks have been gradually replanted over the last thirty years. This wine is from vines replanted in 2000, using budwood from our own old-vine vineyards. The East Bench zinfandel is classic Dry Creek – rich and structured with brambly dark fruit and chalky yet balanced tannins.

Vintage

Harvest Dates	29 August - 6 September
Grapes	Average Brix 27.5°
Fermentation	No inoculation; natural primary and secondary Pressed at six 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 inches (below average)
Bloom	Early May
Weather	Dry spring with a typically warm, dry summer, and no sustained heat spells.