

RIDGE 2008

CALIFORNIA

SONOMA COUNTY

THREE VALLEYS®

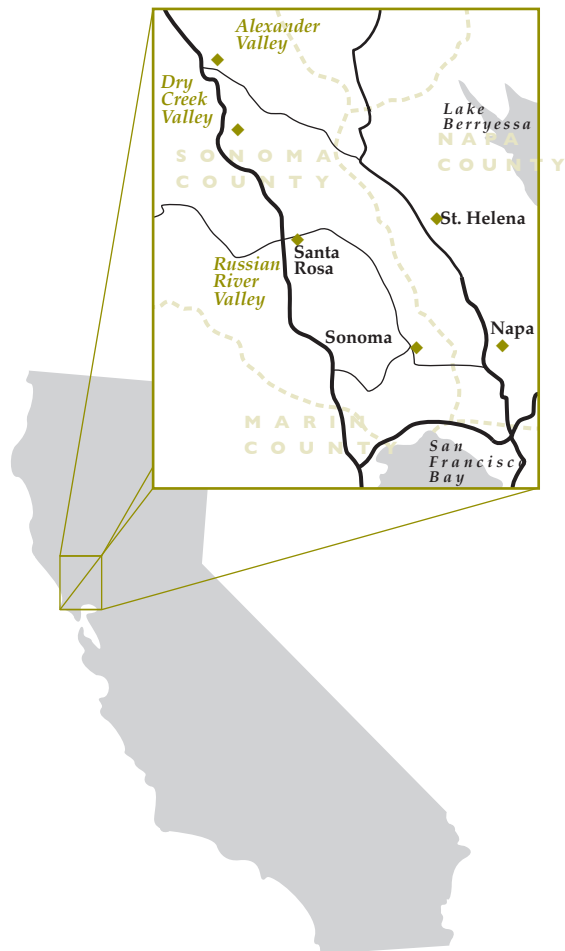
2008 Zinfandel Three Valleys

bottled December 2009

A second year of below-average rainfall made for a challenging growing season. A small crop was set in March, and ripened in time for a September harvest. The dry conditions resulted in smaller-than-normal berry size, which accentuated flavor. Natural yeasts carried out primary fermentation, and eight days of skin contact extracted elegant structure. Uninoculated secondary fermentation was complete in record time, allowing early assemblage. We chose the most accessible lots from six vineyards for this wine. Once blended and racked to barrel, clarity was achieved by racking off the sediment every two months. Integrated oak and appealing ripe fruit make this Three Valleys enjoyable now: it will be at its best over the next five years. JO/EB (8/09)

74% ZINFANDEL, 11% PETITE SIRAH,
5% CARIGNANE, 4% MATARO,
3% SYRAH, 3% GRENACHE

14.2% alcohol by volume



History

The history of the Ridge Sonoma County Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, seven. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented at both Monte Bello and Lytton Springs. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at its finest. Zinfandel fruit determines the wine's varietal character; old-vine carignane contributes its own bright fruit and acidity; petite sirah and syrah add peppery spice, depth of color, and firm tannins; grenache brings briar fruit and lively tannins.

Vintage

Harvest Dates 26 August – 13 October

Grapes Average Brix 24.8°

Fermentation No inoculation; natural primary and secondary. Grapes fully crushed and fermented in small stainless steel tanks; fermenting juice circulated over the cap twice daily for extraction of color, tannin, and flavor. Full, natural malolactic to soften acidity. Pressed at eight days on average.

Aging 100% air-dried american oak barrels (33% new and one year old, 20% two years old, and 47% five to six years old).

Time in Barrel Eleven months

Vineyard

**First RIDGE
Three Valleys** 2001

Location Three vineyards in Dry Creek, three in Alexander, and one in Russian River Valley.

Soils Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.

Vines Approximately 20% eighty to one-hundred years old, 50% thirty-five to forty-five years, 30% seven to fourteen years.

Training Head trained (no trellis), spur pruned.

Yields 1.5 to 3.0 tons per acre

Growing Season

Rainfall Thirty inches (below normal)

Bloom Budbreak and bloom were a bit early (March & May).

Weather Dry spring and typical warm, dry summer, with no sustained heat spells