
RIDGE 2006

CALIFORNIA

ZINFANDEL

LYTTON ESTATE

*bottled April 2008, 47 barrels produced
84% zinfandel, 16% petite sirah
bottle cost: \$30, invoice will not be sent.*

HISTORY

In 1972, Ridge made its first Lytton Springs from vines planted here at the turn of the century, and purchased both the eastern and western portions of the vineyard in the early 1990s, (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved into "Lytton" by 1903.)

Occasionally, as in 2006, certain of the vineyard blocks may be of top quality but we choose to hold them out of the Lytton Springs because their inclusion would add too much ripeness, or, in this case, tannin. Instead, we combine these wines to make the Lytton Estate. The wine is fermented using only naturally occurring yeast, and is aged in air-dried american oak.

VINEYARD

First Ridge Lytton Estate 1991

Location The bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

Soils Gravelly clay loam

Vines Approximately 3% 103 years old, 37% 16-44 years old, and 60% 4-10 years old.

Training Head trained (no trellis), spur pruned.

Yields Three tons per acre

GROWING SEASON

Rainfall Fifty-five inches (normal)

Bloom Mid-May

Weather Wet spring and warm, dry summer with rain at the end of harvest.

VINTAGE

Harvest 22 - 26 September

Grapes Average brix 25.0°

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

Barrels 100% air-dried american oak barrels (20% new, 20% one year old, 15% two years old, 45% three to five years old)

Aging Fifteen months in barrel

