

# RIDGE VINEYARDS

## Guest Tasting (Complimentary)

### **2008 Chardonnay Santa Cruz Mountains Estate, \$40**

*100% chardonnay*

An unusually warm February prompted an early start to the growing season. Set finished by late April, but yielded less fruit than usual; a mild summer ripened the grapes for an early-September harvest. The whole clusters went directly to our gentle membrane press. Natural primary and secondary fermentations took place in barrel. Assemblage combined the most elegant and fruit-forward wines for this superb chardonnay. A portion was returned to barrel for continued aging and settling; the rest remained in tank, to balance freshness and complexity.

### **2006 Geyserville, \$35 (Z-list Selection)**

*70% zinfandel, 18% carignane, 10% petite sirah, 2% mataro*

Ridge has made the Geyserville as a single-site zinfandel in every year since 1966. Aged fourteen months in 100% air-dried american oak barrels (17% new, 39% one and two years, 46% three to six years old).

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## Member Tasting

(\$5 for Non-Members, Complimentary for Members)

### **2008 Zinfandel East Bench, \$26 (Z-list Selection)**

*100% zinfandel*

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. 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. The 2008 East Bench is quintessential Dry Creek Valley, exhibiting the red fruit, pepper spice, and mineral flavors that have made the region famous.

### **2008 Zinfandel Ponzo Vineyard, \$28 (Z-list Selection)**

*98% zinfandel, 2% petite sirah*

Bob Ponzo's vineyard lies just south of the town of Healdsburg in the Russian River Valley. Cool spring weather—typical of this region—delayed budbreak, but flowering and fruit set were complete by early June, and a warm summer ripened the grapes fully by early September. The grapes all fermented on their natural yeasts for twelve days, on average. After natural malolactic, we racked the new wine to american oak barrels, fifteen percent of which were new. Rich and full-bodied, the 2008 Ponzo is nonetheless elegant—a zinfandel to be enjoyed over the next five to seven years.

### **2006 Lytton Estate Zinfandel , \$30 (ATP Selection)**

*84% zinfandel, 16% petite sirah*

Each year, after harvesting and fermenting the thirty-four blocks that make up the Lytton Estate vineyard, we blind taste the lots to determine which are most characteristic of the site. These wines are then assembled for the Lytton Springs (The less intense wines become part of our Three Valleys.) This well-structured, fullbodied zinfandel exhibits the briary black fruit and mineral notes typical of the vineyard. More elegant than the 2003, the 2006 will benefit from two to three years of bottle age and be most enjoyable over the next five to seven

### **2004 Lytton Estate Syrah, \$33 (ATP Selection)**

*82% Syrah, 10% Viognier, 8% Grenache 45 Barrels produced*

Warm spring weather contributed to a good syrah crop at Lytton West. Eight separate pickings were required to ensure that the grapes in each section were harvested at full flavor. Viognier fermented with the Syrah, the grenache fermented separately, all were on naturally-occurring yeasts. It aged for twenty-two months in air-dried American oak barrels giving us a beautifully balanced, spicy syrah.