

# RIDGE

## VINEYARDS

### Monte Bello

#### Guest Tasting (Complimentary)

##### **2008 Mikulaco Chardonnay, \$25 (Winery-Only)**

February's warm weather moved bud-break ahead of schedule, for a September harvest. The vineyard's north exposure moderated ripeness; flavor developed at moderate sugar levels, yet acidity was maintained. Whole clusters were loaded directly into a gentle membrane press. Natural primary and secondary fermentations took place in barrel—mainly american oak, a few older french. The wine aged on its lees for eleven months; barrels were stirred every ten days throughout the spring. Once settled, the clear wine was racked off the sediment, allowing us to bottle without filtering. EB (9/09)

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

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 racked to air-dried american oak barrels to age for twelve months. Enjoyable now, the wine will develop fully over the next five to seven years. JO (11/09)

---

#### Member Tasting

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

##### **2008 Pagani Ranch Zinfandel, \$35 (Z List Selection)**

California's dry winter weather persisted for a second year, and the deep roots of these century-old vines provided just enough water to get through the growing season. We picked on September 30, crushing the small crop into five open-top tanks. Each lot was exceptional, and we combined all five for this year's Pagani. Racked to barrel early, its intense fruit and amazing depth permitted use of twenty-five percent new american oak barrels. The wine's complex fruit and superb balance will show best over the next seven to eight years. (EB 3/10)

##### **2008 Buchignani Ranch Carignane, \$26 (ATP Selection)**

As in 2007, the crop was small; moderate summer weather slowed ripening, allowing the fruit to develop full flavor. Each of the five parcels was picked just after Labor Day, and fermented on its naturally occurring yeasts. Pressed at dryness, the wine completed a natural malolactic fermentation and was racked to air-dried american oak for twelve months of barrel aging. New oak was held to ten percent, enhancing—but not overpowering—the pure fruit and elegant structure of this old-vine carignane. Enjoyable now, it will be at its best over the next four to five years. JO (8/09)

##### **2007 Santa Cruz Mountains Estate Cabernet/Merlot, \$40**

In February, we chose eighteen beautifully-balanced lots from the Monte Bello vineyard for the Santa Cruz Mountains Estate. At summer rack, we added three more merlot lots. At the fourteenth month, tastings indicated that the rich press wine contributed greater complexity; it, too, was included. This fine wine shows ripe mountain fruit, integrated barrel spice, and elegant structure. Though enjoyable now, its tannins will resolve further as flavors mature over the next eight to ten years. EB (2/09)

##### **2006 Lytton Estate Syrah/Grenache, \$28 (ATP Selection/New Release!)**

As proud participants in a joint charitable endeavor between Rhone Rangers and the GAVI Alliance entitled "Pneumonia's Last Syrah," Ridge Vineyards will be donating \$1 for every bottle of our Syrah sold in November to help combat childhood pneumonia. We invite you to join us in celebrating this wonderful campaign! For more information, please ask any of our staff members.

