

RIDGE

VINEYARDS

Monte Bello

Guest Tasting

(Complimentary)

2008 Jimsomare Chardonnay, \$32 (Winery-Only)

On September seventh, the fruit was hand-harvested and whole-cluster pressed. Next morning, the juice was aerated by pump-over, then moved to american oak barrels for natural primary fermentation. Aged on the lees for eleven months, the wine was stirred every two weeks and developed great texture. In late summer, when assemblage usually takes place, we confirmed that its unique set of flavors called for a separate bottling. Sweet fruit and supple balance suggest that this appealing chardonnay will be most enjoyable through 2011. 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 Paso Robles, \$30 (Z-List Selection)

Vines ripened uniformly, and we harvested all three parcels within a week—a record. Primary fermentation was carried out by natural yeasts. Juice was pumped over the cap twice daily until pressing—day eight, on average. Uninoculated secondary fermentation took forty days. The finished lots were blind-tasted for assemblage; for once, all could be included. Exotic barrel spices complement the vineyard's ripe bramble fruit, and this year's intense color is striking. Integrated and enjoyable now, this excellent vintage will develop over the next five to seven years. EB (8/09)

2008 Ponzio, \$28 (Z-List Selection)

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. We harvested the Old Vine parcel (a traditional field blend of zinfandel and petite sirah) and the Triangle on September 5, and finished picking the Back Block September 18. 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 Ponzio is nonetheless elegant—a zinfandel to be enjoyed over the next five to seven years. JO (11/09)

2006 Lytton Estate Zinfandel, \$30 (ATP selection)

Occasionally, as in 2006, we hold out riper wines of excellent quality, because their inclusion would change the style of the Lytton Springs. Instead, we make a limited amount of Lytton Estate. The wine fermented on naturally occurring yeasts and aged for fifteen months in air-dried american oak. This well-structured, fullbodied zinfandel exhibits the briary black fruit and mineral notes typical of the vineyard. The 2006 will benefit from two to three years of bottle age and be most enjoyable over the next five to seven. JO (1/08)

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

Ridge has just over three acres of mature syrah and three and a half acres of younger vines at Lytton Springs West. In 2004, a syrah base was assembled from the most intense and distinct syrah lots, all of which had co-fermented with small amounts of viognier. By taste, grenache was added providing greater complexity to the fruit. Because matching a grape varietal to the climate and soil of a particular site is a costly decision to revise, we have planted several of the finest clones and field selections in both of the young vine parcels. PD/EB (4/06)

