

# RIDGE

## VINEYARDS

### Monte Bello

## Monte Bello Tasting

(\$20 for Non-Members, \$10 for Members)

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

Natural primary and secondary fermentations took place in barrel. All lots spent ten months on their lees, and were stirred weekly during malolactic for added richness. 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. The two were racked off the lees and reassembled for unfiltered bottling. The wine's abundant fruit and refreshing acidity will be most enjoyable over the next five to six years. EB (11/09)

### 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)

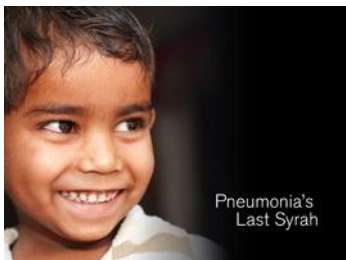
### 2007 Santa Cruz Mountains Estate Cabernet/Merlot, \$40

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)

## 2007 Monte Bello, \$145

### (Please ask about our Monte Bello Collector Futures Program)

A mild February brought early budbreak, and ideal conditions through spring allowed the vines to set a full crop. In late September, however, cold weather halted ripening. October was wet and wintry; then, on the twenty-third, temperatures soared into the high eighties. The grapes rebounded quickly, developing incredible intensity. In late January we blind tasted thirty-six lots, choosing seventeen for the first assemblage. In May, six more were included. Despite the unusual weather, this is classic Monte Bello—dark fruit, firm tannins, and lively acidity. 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.