

RIDGE

VINEYARDS
LYTTON SPRINGS

Monte Bello Tasting

\$20 for non-members, \$10 for members

*available exclusively at the winery

2007 Santa Cruz Mountains Estate Chardonnay, \$40

After whole-cluster pressing, the juice was racked to barrel for natural primary fermentation. Lees were stirred weekly through April, maintaining freshness and adding texture. We blind-tasted the available lots, choosing the most elegant and approachable for this fine chardonnay. Once assembled, it settled for five months and was bottled without filtration. The wine shows complex fruit, firm acidity, and mineral elements. It will be at its best over the next five to seven years.



2005 Monte Bello, \$145

70% cabernet sauvignon, 22% merlot, 6% petit verdot, 2% cabernet franc

Pressed at 8 days on average, 40% of the wine went through natural malolactic in barrel, the rest in small fermentors. Assemblage began in February. After several weeks blind tasting, we made a barrel each of 3 different blends. Petit verdot and cabernet franc were added immediately, another merlot and 3 cabernets in May, some rich first-press wine in December. 17 months in new air-dried american oak has contributed spice and texture. This superb vintage is beautifully balanced and will continue to develop over several decades.

375ml: \$75 1.5L: \$293 3L: \$650

2004 Zinfandel Oltranti*, \$30

88% zinfandel, 10% carignane, 2% petite sirah

In 1987, Niccolo and Flora Oltranti purchased the old Mazzone Home Ranch. Above the surviving nineteenth-century vines were several abandoned hillside vineyards, which Niccolo and son Paul restored, replanting to zinfandel. These young vines have now matured, and make up eight-five percent of the 2004. The rest comes from part of the original vineyard—an old mixed planting of zinfandel, carignane, and petite sirah; each of the several parcels was fermented separately. When the natural primary and secondary fermentations were complete, we blind-tasted and assembled the lots, then racked to air-dried american oak barrels for aging. Oltranti is an exceptional site. Despite the vines' relative youth, they have produced a wine redolent of exotic spice and rich, dark fruit.

2006 Geyserville, \$35

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)

2006 Lytton Springs, \$35

80% zinfandel 16% petite sirah 4% carignane

After a natural malolactic, twenty of the thirty-four blocks were selected for the 2006. This classic Lytton Springs was barrel aged for fifteen months. Approachable now, it has the structure to be cellared and enjoyed over the next ten years

2006 Zinfandel Dusi Ranch*, \$30

100% zinfandel

The zinfandel on this Paso Robles ranch was first planted in 1923. Ridge's long relationship with Benito Dusi's ranch began when Dave Bennion—scouting the area in 1967—knocked on the Dusi's door and asked to buy five tons of grapes. Benito Dusi's eighty-five-year-old vineyard—one of the oldest surviving in Paso Robles—was slow to ripen this season. Full body and sweet fruit make this wine immediately appealing; it will be at its best over the next 5-6 years.

*available exclusively at the winery