
RIDGE 2004

CALIFORNIA

LYTTON ESTATE

GRENACHE

*bottled August 2006, 42 barrels produced
75% grenache, 16% petite sirah, 9% zinfandel
bottle cost: \$25, invoice will not be sent.*

HISTORY

Ridge became involved with grenache quite by accident when, in 1972, we first harvested the vines on the eastern hills of Lytton Springs. Though we didn't know it then, one of the hills—planted in 1902—had a high percentage of grenache, interplanted with small amounts of zinfandel and petite sirah. We purchased the eastern vineyards in 1991, and identified the varietal percentages in each parcel; in 1992, those old mixed vines produced our first Grenache/Zinfandel. Ridge bought Lytton Springs' western vineyards in 1995, acquiring a mixed grenache block planted in 1963, and a pure grenache block planted in 1991. With this amount—and quality—to select from, in most years we can now make a wine dominated by the varietal.

VINEYARD

First Ridge Grenache Lytton Estate 1995
Location *The bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg in Sonoma County.*
Soils *Varied, with a predominance of gravelly clay. Gravelly clay loam on the hillsides.*
Training *Oldest vines: spur pruned, head trained. All others: spur pruned, cordon, vertical-shoot-positioned trellis.*

GROWING SEASON

Rainfall *Less than 40 inches, below normal*
Bloom *Early May*
Weather *A dry winter and warm spring pushed the vines to early ripeness; harvest began by the end of August, two weeks early.*

VINTAGE

Harvest Dates *28 August – 5 September*
Grapes *Average Brix: 24.5°*
Fermentation *No inoculation. Natural primary and secondary. Pressed at thirteen days. Each fermentor's press wine was held out.*
Barrels *100% air-dried american oak (26% new and one year old, 74% two to five years old)*
Aging *Seventeen months in barrel*