
RIDGE 2004

CALIFORNIA

LYTTON ESTATE

SYRAH

*bottled August 2006, 45 barrels produced
82% syrah, 10%viognier, 8% grenache
bottle cost: \$33, invoice will not be sent.*

HISTORY

Ridge has just over three acres of mature syrah and three and a half acres of younger vines at Lytton Springs West. Since 1996, we have produced limited amounts for the Advance Tasting Program. 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.

www.ridgewine.com

408.867.3233

VINEYARD

First Ridge Syrah Lytton Estate 1996

Location The bench and hills separating Alexander and Dry Creek Valleys, just north of Healdsburg in Sonoma County.

Soils Varied, with a predominance of gravelly clay and gravelly clay loam on the hillsides.

Training Vertical-shoot-positioned trellis

Yields 1.5 - 3.0 tons per acre

GROWING SEASON

Rainfall Below average, less than 40 inches

Bloom Early May (one to two weeks early)

Weather Dry winter, warm spring and summer; harvest began by mid-August.

VINTAGE

Harvest Dates 29 August - 5 September

Grapes Average brix 25.6°

Fermentation Whole-berry, destemmed, not crushed, fermented on indigenous yeast; pressed after eleven days.

Barrels 100% air-dried american oak barrels (25% new, 75% two to seven years old)

Aging Twenty-two months in barrel



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