

RIDGE 2012

CABERNET SAUVIGNON

ESTATE

Monte Bello Parcels: 62.6 tons from 42 acres
MONTE BELLO VINEYARD
76% CABERNET SAUVIGNON, 24% MERLOT
SANTA CRUZ MOUNTAINS 13.5% ALCOHOL BY VOLUME

HISTORY

In 1886 the first blocks of the Monte Bello vineyard were planted and construction on the winery begun. The first vintage was the 1892. In the early 1940s, the last of the old vineyard was abandoned; in the late forties a few blocks were replanted. Those cabernet vines—now over sixty years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until 1978. By then other abandoned blocks had been replanted and their fruit considered for use in the Monte Bello. A number of those consistently produced a more accessible wine that developed its full complexity earlier and these were combined as the “Santa Cruz Mountains.” With the 2008 vintage the name of this stylistically distinct wine became the Ridge Estate Cabernet Sauvignon, stressing the principal varietal and the Monte Bello estate vineyard as its source.

FIRST RIDGE SANTA CRUZ MOUNTAINS: 1978
FIRST RIDGE ESTATE CABERNET SAUVIGNON: 2008

GROWING SEASON

Rainfall: 18 inches (below average)
Bloom: Early June
Weather: Moderate summer and fall

VINTAGE

Harvest Dates: 21 September – 16 October
Grapes: Average Brix 25.1°
Fermentation: Grapes destemmed, 100% whole berries. Fermented on the native yeasts. Pressed at five days. Natural malolactic initiated in tank, finished in barrel with additional 20 weeks of lees contact.
Selection: Fifteen of twenty-two estate Cabernet parcels.
Barrels: 100% air-dried american oak barrels; (47% new, 40% one year and 13% two, three and four years old).
Aging: Nineteen months in barrel

WINEMAKING

Sustainably farmed, hand harvested, Estate-grown grapes; destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; 0.43g/L calcium carbonate to moderate unusually high natural acidity in four of twenty distinct parcels; 2.5% water addition to seven of the fifteen lots; minimum effective sulfur (25 ppm at crush, 129 ppm during aging); a fining of 1.5 fresh, organic egg whites per barrel for the press wine; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

RIDGE VINEYARDS 408.867.3233 www.ridgevine.com
Exceptional single-vineyard wines since 1962.

2012 Estate Cabernet Sauvignon, bottled 8/14
A warm, dry, growing season began a month early, and fine weather continued through summer for an early October harvest. Rapid extraction prompted us to shorten fermentation times and frequency of pump-overs. Once natural malolactics finished in barrel, we chose lots with great fruit definition and elegant structure for the assemblage, and returned the wine to barrel for continued aging. In late fall, a complex press lot was included, providing additional depth and richness. Nineteen months in barrel has softened tannins and clarified the wine. Sensuous and enjoyable now, it will continue to develop over the next twelve to fifteen years. EB (5/14)



Our Estate Vineyard is located in the Santa Cruz Mountains, a standalone appellation separating the North Coast from the Central Coast, but not part of either.

Elevation: 1300' to 2670'
Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.
Age of Vines: Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8, 2008.
Training: Head-trained, cane-pruned, on vertical trellis, vertical shoot positioned.
Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)
Yields: 1.8 tons per acre



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