

RIDGE 2012 MONTE BELLO CHARDONNAY

100% CHARDONNAY
SANTA CRUZ MOUNTAINS

MONTE BELLO ESTATE VINEYARD
14.3% ALCOHOL BY VOLUME

HISTORY

In the late 1940's William Short, retired theologian and then-owner of the Ridge Torre vineyard (2070' - 2390'), planted several acres of chardonnay, which provided the 1962 estate Monte Bello Chardonnay for the Ridge partners' first vintage. From 1962 to 1984, four to eight barrels of chardonnay were produced each year under the Monte Bello designation. By 1985, younger, replanted vines had begun to supplant the older vines, whose yields had dropped to a quarter-ton per acre and we changed the designation to Santa Cruz Mountains. By 1999, the young vines had matured; we were able to select in most years several exceptional parcels for a Monte Bello chardonnay, a practice that continues to this day.

FIRST RIDGE MONTE BELLO CHARDONNAY: 1962

GROWING SEASON

Rainfall: 18 inches (2/3rds of average)
Bloom: Mid April
Weather: Moderate summer and fall

VINTAGE

Harvest Dates: September 25 – October 6 (late for chardonnay)
Grapes: Average Brix 24.0°
Fermentation: Whole-cluster pressed. Natural primary and secondary.
Selection: 100% Monte Bello vineyard chardonnay parcels.
Barrels: 90% air-dried american oak and 10% french oak barrels (14% new, 31% one to two years, 55% three and four years old).
Aging: Seventeen months in barrel

WINEMAKING

Sustainably farmed, hand harvested, estate-grown Monte Bello grapes; whole cluster pressed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; oak from barrel fermentation and aging; minimum effective sulfur for this wine (30 ppm at the press, 121 ppm over the course of aging); bottled without filtration. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2012 Chardonnay, Monte Bello, bottled 3/14
Warm weather in late February gave an early start to a long, dry growing season. In barrel, the wines finished malolactic by June, but did not ferment dry until September. We then selected wines from the Lower Stressed and Middle Green parcels, and returned them—with their lees—to four-year-old barrels for an additional seven months. Bottled without filtration, this intense chardonnay reflects its limestone soils, and the vines' water stress. It will continue to develop over the next twelve to fifteen years. EB (1/14)



Monte Bello Ridge overlooks San Francisco from the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast but not a part of either.

Elevation: 1400' - 1900'

Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.

Training: Head-trained, cane-pruned, vertical trellis, vertical shoot positioned.

Yields: 2.4 tons per acre

RIDGE
VINEYARDS

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

17100 Monte Bello Road, Cupertino, CA 95014
650 Lytton Springs Road, Healdsburg, CA 95448