

RIDGE 2012

MONTE BELLO

Monte Bello Parcels: 81.3 tons from 60.6 acres
MONTE BELLO ESTATE VINEYARD
64% CABERNET SAUVIGNON 22% MERLOT, 8% CABERNET FRANC,
6% PETIT VERDOT 13.8% ALCOHOL BY VOLUME

HISTORY

In 1886, high in the Santa Cruz Mountains, the first Monte Bello vineyards were planted, and winery construction begun. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; some vines survived into the late 30's, but by the 1940s they were effectively abandoned. Eight acres of cabernet sauvignon were replanted in 1949. These were the source of the first Ridge Monte Bello (1962) and subsequent vintages until 1978 when younger blocks replanted in the 1960's were considered for inclusion. Since then, the historic vineyards on the ridge have gradually been replanted.

FIRST RIDGE MONTE BELLO 1962

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. Automated berry sorting followed by hand sorting. Fermented on the native yeasts. Pressed at seven days. Natural malolactic (15% in tank, 85% in barrel).
Selection: Nineteen of twenty-four Monte Bello parcels
Barrels: 98.5% air-dried american oak, 1.5% french oak
Aging: Sixteen 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; 9.8 g/L calcium carbonate to moderate the unusually high natural acidity in four of the nineteen parcels; 2.4% water addition to twelve of nineteen lots during fermentation; oak from barrel aging; minimum effective sulfur 25 ppm at crush, 115 ppm during aging; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2012 Monte Bello Estate Vineyard,
bottled June 2014

A dry winter ended abruptly in February, as we raced to finish pruning before new growth emerged. That early start to the growing season, and late September heat, threatened to over-ripen the fruit. With help from our Sonoma crew, we harvested in a record sixteen days. Despite limiting pump-overs and pressing early, tannins were quick to extract, producing one of our most structured vintages. In tastings, 19 of 24 parcels were selected for this exceptional wine. Balanced and appealing now, it will come into its own with twenty years of age, and show well at fifty. EB (2/14)



Monte Bello Vineyard is located in the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast, but not a part of either. We overlook San Francisco 32 miles to the north and the Pacific 15 miles to the west.

Elevation: 1300' to 2760'

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

Age of Vines: Cabernet sauvignon planted 1949-1995, 66.4 acres; Merlot planted 1968-1997, 12.8 acres; Cabernet franc planted 1969-2008, 3.2 acres

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

Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)

Yields: 1.35 tons per acre

RIDGE
VINEYARDS

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

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