

RIDGE 2012 THREE VALLEYS SONOMA COUNTY

79% ZINFANDEL, 12% CARIGNANE, 8% PETITE SIRAH,
1% ALICANTE BOUSCHET 14.2% ALCOHOL BY VOLUME

HISTORY

The history of the Ridge Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, six. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented on its native yeast and naturally occurring malolactic at both Monte Bello and Lytton Springs. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at it's finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins.

FIRST RIDGE THREE VALLEYS: 2001

GROWING SEASON

Rainfall: 24 inches (below average)

Bloom: Mid-May

Weather: Wet spring and long, mild summer.

VINTAGE

Harvest Dates: 16 September – 26 October

Grapes: Average Brix 24.5°

Fermentation: No inoculation; natural primary and secondary. Grapes fully crushed; pressed at nine days on average.

Barrels: 100% air-dried american oak barrels (10% new, 28% one and two years old, and 62% three, four and five years old).

Aging: Ten months in barrel

WINEMAKING

All grapes hand-harvested, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; a total of 0.88 grams/liter tartaric acid; minimum effective sulfur for this wine (35ppm at crush, 128ppm over the course of aging); oak from barrel aging; membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2012 Three Valleys, bottled August 2013
Zinfandel, having suffered low yields for the past four years, rebounded, setting a large crop. Warm weather through September brought the grapes to ideal ripeness, and natural-yeast fermentations began immediately. When uninoculated secondaries finished, the wines were blind-tasted, selected, and blended. This appealing vintage is from grapes grown on seven vineyards in three Sonoma County valleys. It will be most enjoyable over the next five years. EB (7/13)



Two vineyards in Dry Creek, three in Alexander, and one in Russian River Valley.
Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.
Age of Vines: Approximately 20% eighty to one hundred years old, 50% thirty-five to forty-five years, 30% seven to fourteen years.
Training: Head trained (no trellis), spur pruned.
Yields: 1.5 to 3.0 tons per acre



RIDGE
VINEYARDS

408.867.3233 www.ridgevine.com
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17100 Monte Bello Road, Cupertino, CA 95014
650 Lytton Springs Road, Healdsburg, CA 95448