

RIDGE 2013 CHARDONNAY ESTATE

100% CHARDONNAY MONTE BELLO ESTATE VINEYARD
SANTA CRUZ MOUNTAINS 14.7% ALCOHOL BY VOLUME

HISTORY

Ridge produced its first chardonnay in 1962 from fully-mature vines planted in the late 1940s on the Monte Bello estate vineyard. Production never exceeded ten barrels, and Monte Bello chardonnay was sold principally at the winery. Several great vintages, among them the 1973, '74, '79, and '84, showed that our cool climate and fractured limestone sub-soils were well suited to the varietal. By 1985, the old vines were producing less than a half-ton per acre and were taken out. The younger vines planted in the '70s, provide the majority of grapes today. Initially these newer plantings were on the "lower" vineyard—not yet farmed as part of the Monte Bello estate—so the wine was called "Santa Cruz Mountains." The vines are long since included in the estate; and the wine is designated Ridge Estate Chardonnay. In years when differences among lots are sufficient to warrant a separate bottling, we make a limited amount of Monte Bello Chardonnay as well.

FIRST RIDGE CHARDONNAY SANTA CRUZ MOUNTAINS: 1985
FIRST RIDGE ESTATE CHARDONNAY (THE NEW DESIGNATION): 2009

GROWING SEASON

Rainfall: 20.5 inches (below average)
Bloom: Mid-June
Weather: Moderate summer and fall

VINTAGE

Harvest Dates: 4 - 25 September
Grapes: Average Brix 24.4°
Fermentation: Grapes are whole-cluster pressed and barrel fermented. Natural primary and natural secondary (malolactic) fermentations.
Selection: Seven of the ten Monte Bello vineyard chardonnay parcels.
Barrels: 17% new, 14% one year old, 12% two year old, 57% three, four and five years old. 85% air-dried american oak, 15% french oak.
Aging: 11 months in barrel on the lees, and 4 additional months on the lees to settle after assemblage.

WINEMAKING

Sustainably farmed, hand harvested estate-grown Monte Bello vineyard grapes; whole-cluster pressed; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (30 ppm initially to barrels, 91 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2013 Estate Chardonnay, bottled Jan 2015
A dry, mild winter left the vines short of water. Fortunately, summer fog cooled the nights, reducing stress. The grapes from each parcel were whole-cluster pressed and barrel-fermented as separate lots. During malolactic, the lees were stirred twice a month for added complexity. In assemblage tastings, we selected wines from seven small parcels, then racked to tank for natural settling and clarity. Fresh and wonderfully aromatic, this fine chardonnay shows the elegance of firm acidity. It will be at its best over the next six to eight years. EB (9/14)



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

Elevation: 1,400 - 2,000'

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

Vines: 23.3 acres, planted 1976 - 2010.

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

Yields: Two to three tons per acre (full crop).

RIDGE
VINEYARDS

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

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