

# RIDGE 2013 LYTTON SPRINGS

74% ZINFANDEL, 16% PETITE SIRAH, 8% CARIGNANE,  
2% MATARO (MOURVEDRE) SONOMA COUNTY  
DRY CREEK VALLEY 14.3% ALCOHOL BY VOLUME

## HISTORY

In 1972, Ridge made its first Lytton Springs from vines planted on the eastern half of the vineyard at the turn of the century. Both the eastern and western portions of the vineyard were purchased in the early 1990s, (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved to "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varietals.

FIRST RIDGE LYTTON SPRINGS: 1972

## GROWING SEASON

Rainfall: 24.5-30 inches (below average)

Bloom: Early to mid-May

Weather: Warm spring and early summer followed by cooler weather that slowed ripening.

## VINTAGE

Harvest Dates: 5 September – 14 October

Grapes: Average Brix 24.7°

Fermentation: Petite Sirah was whole berry fermented, all others full crush. 100% Natural primary and secondary; pressed at eight days.

Barrels: 100% air-dried american oak barrels (20% new; 60% one, two and three years old; 20% four years old).

Aging: Fourteen months in barrel

## WINEMAKING

Hand harvested, sustainably grown, estate grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; 0.5 grams/liter tartaric acid; 0.84% water addition; oak from barrel aging; minimum effective sulfur for this wine (35 parts per million at crush, 188 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 Lytton Springs, bottled Feb 2015

An early spring and warm summer assured full ripeness, and we began picking on September 5. Natural yeast fermentations began by day two and finished on day eight. The zinfandel is among the most expressive in years; inclusion of a hillside block of petite sirah adds color and structure. In barrel, tannins have softened and integrated. This classic zinfandel will be most enjoyable over the next ten years. JO (11/14)



Lytton Springs Vineyard is located on the bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

Soils: Varied, with a predominance of gravelly clay; gravelly clay loam on hillsides.

Varietals: 74% Zinfandel, 16% Petite Sirah, 8% Carignane, 2% Mataro

Age of Vines: Lytton East: zinfandel, petite sirah, and carignane planted 1901 (32 acres) and 1910 (11 acres); zinfandel and petite sirah, planted 1997-1998 (5 acres), Lytton West: zinfandel, petite sirah, carignane, re-planted 1953 – 1968 (26 acres); zinfandel and petite sirah, planted 1980's (2.5 acres); zinfandel and petite sirah planted in 1990's (42.8 acres); zinfandel, limited petite sirah, limited carignane, in 2000's (60 acres).

Training: Head trained (no trellis) spur pruned.

Yields: 1.5 to 3.0 tons per acre



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