

RIDGE 2013 THREE VALLEYS SONOMA COUNTY

80% ZINFANDEL, 11% CARIGNANE, 8% PETITE SIRAH,
1% ALICANTE BOUSCHET 14.4% 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, eight. 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 its 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: 24.5 - 30 inches (below average) with no rain mid-winter.

Bloom: Early to mid-May

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

VINTAGE

Harvest Dates: 5 September – 16 October

Grapes: Average Brix 24.6°

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

Barrels: 100% air-dried american oak barrels (10% new, 32% one and two years old, and 58% three, to six years old).

Aging: Ten months in barrel

WINEMAKING

Hand-harvested grapes, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; a total of 0.74 grams/liter tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 195ppm over the course of aging); membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2013 Three Valleys, bottled November 2014

A dry winter was followed by a dry spring and summer. Despite continuing drought, our Sonoma vineyards set an abundant crop, which ripened fully for a September harvest. Natural yeasts fermented the wine dry in seven days. Uninoculated malolactics finished quickly, allowing an early assemblage in which petite sirah added structure and depth of color to the softer zinfandels. This sensuous wine will be most enjoyable over the next four to five years. *JO/EB (8/14)*



Three 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

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