

RIDGE 2001 CALIFORNIA LYTTON SPRINGS®

Vineyard

First RIDGE

Lytton Springs: 1972

Location: The bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg in Sonoma County.

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

Age of vines: Lytton East: 111-year-old zinfandel, petite sirah, grenache, carignane (42 acres). Lytton West: 48-year-old zinfandel, grenache, carignane (33 acres), 5 to 12-year-old zinfandel, petite sirah, grenache, mataro (27 acres).

Training: Head trained (no trellis), spur pruned.

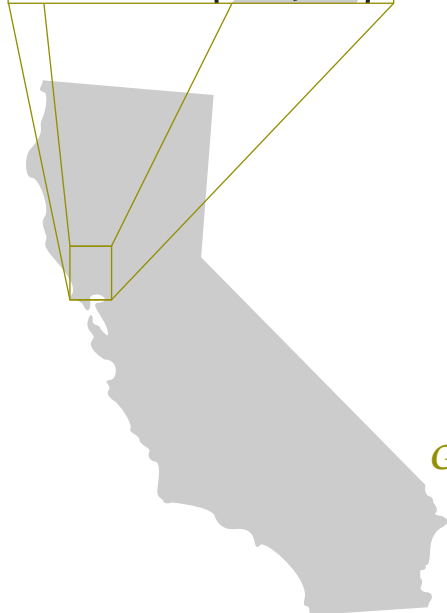
Yields: 1.5 – 3.0 tons/acre

Growing Season

Rainfall: Less than normal; most in mid-winter, little in spring, water stress by August.

Bloom: May (normal)

Weather: Warm spring, summer & fall.



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*2001 Lytton Springs Vineyard,
bottled January 2003*

An early start to the growing season — coupled with a warm summer — brought veraison (color change) by mid-July, at which point we thinned the crop to assure intensity. As harvest began it became clear that tannins were potentially excessive, so we left half the remaining grapes uncrushed to slow extraction. We also reduced circulation of juice over skins, and pressed at six days on average. After natural primary and secondary fermentations, we chose twenty-six of the thirty-four parcels as most intense and most typical of the vineyard. The wine aged in air-dried american oak barrels, half of which were two to four years old. Another twenty percent were new, and thirty percent were only one year old. This added more oak than usual, yet it remains a complement rather than a dominant in this rich, full wine. Enjoyable now, it will soften and gain further complexity over the next five to ten years. PD (12/02)

76% ZINFANDEL, 17% PETITE SIRAH,
7% CARIGNANE

Alcohol 14.7% by volume

Tasting Notes

Black raspberry, dusty fruit, earth, pungent exotic spice. Serious structure; elegantly large, round tannins. A massive wine with length and aging potential.

History

Ridge made its first Lytton Springs from the 80-year-old vines here in 1972, and purchased both the eastern and western portions of the vineyard in the early 1990s. (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved into "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varieties: petite sirah, carignane, a small amount of mataro (mourvèdre), and grenache.

Vintage

Harvest Dates: 31 August – 5 October

Grapes: Average brix 25.6°; average pH at crush 3.59. Most vineyard blocks became fully ripe over a three-week period in September.

Fermentation: No inoculation. Natural primary and secondary; daily pump-overs reduced to avoid excessive tannin extraction. Pressed at five to eight days.

Aging: 100% air-dried american oak barrels (20% new, 30% one-year-old, 50% two and four).

Time in Barrel: 13 months