

RIDGE 2002

CALIFORNIA

LYTTON SPRINGS®

*2002 Lytton Springs Vineyard,
bottled January 2004*

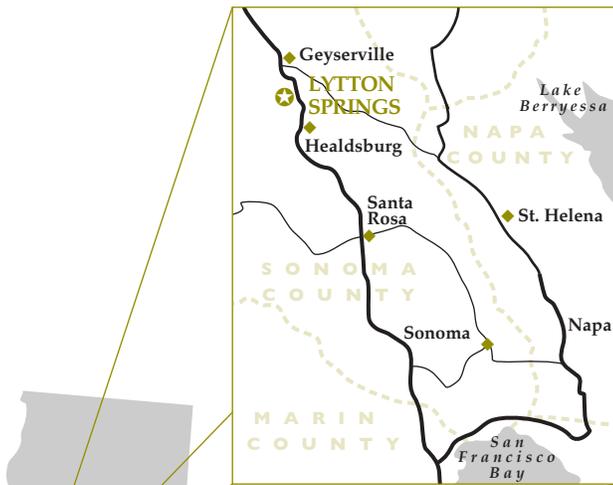
Spring rains replenished the groundwater that sustains these dry-farmed vines through summer. Harvest began in mid-September and continued into early October as the grapes ripened fully in each individual parcel. At the first fermentation, it was apparent that tannins were developing rapidly. To give us better control of extraction, we allowed the grapes to float as a cap, rather than submerging them. To the same end, both the petite sirah and the very tannic zinfandel from the old vines on the eastern hills were destemmed, but left as whole berries. Despite these efforts, structure was still too firm after a year in barrel, so we fined with fresh egg whites. The resulting wine is full-bodied, yet well-defined, its layers of fruit readily apparent. Approachable when young, this excellent zinfandel will continue to mature over the next ten years. PD (11/03)

75% ZINFANDEL, 20% PETITE SIRAH,
5% CARRIGNANE

Alcohol 14.4% by volume

Tasting Notes

Deep ruby in color, showing ripe plum fruit, spice, briar, Dry Creek earth. Notes of pepper, dried briar leaf, black and red licorice. Rich, lively, elegant. Chalky tannins. Fantastic length.



History

In 1972, Ridge made its first Lytton Springs from vines planted here at the turn of the century, 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 varietals: petite sirah, carignane, grenache, and a small amount of mataro (mourvèdre).

Vintage

Harvest Dates: 6 September - 16 October

Grapes: Average brix 26.1°; average pH at crush 3.55.

Fermentation: No inoculation; natural primary and secondary. Pressed at six days.

Aging: 100% air-dried american oak barrels (25% new; 30% one and two years old; 45% three, four, five years old).

Time in Barrel: Thirteen months

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.

Vines: Lytton East: 100-plus-year-old zinfandel, grenache, petite sirah, carignane (42 acres)
Lytton West: zinfandel, grenache, carignane, planted 1953 (33 acres); zinfandel, petite sirah, grenache, mataro, planted 1989 to 1996 (27 acres).

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

Yield: 1.5 – 3.0 tons per acre

Growing Season

Rainfall: Just over forty inches, most in winter.

Bloom: Late May

Weather: Cool April and May; May rain affected set. Summer and fall fairly even; no intense heat.