

RIDGE 2004

CALIFORNIA

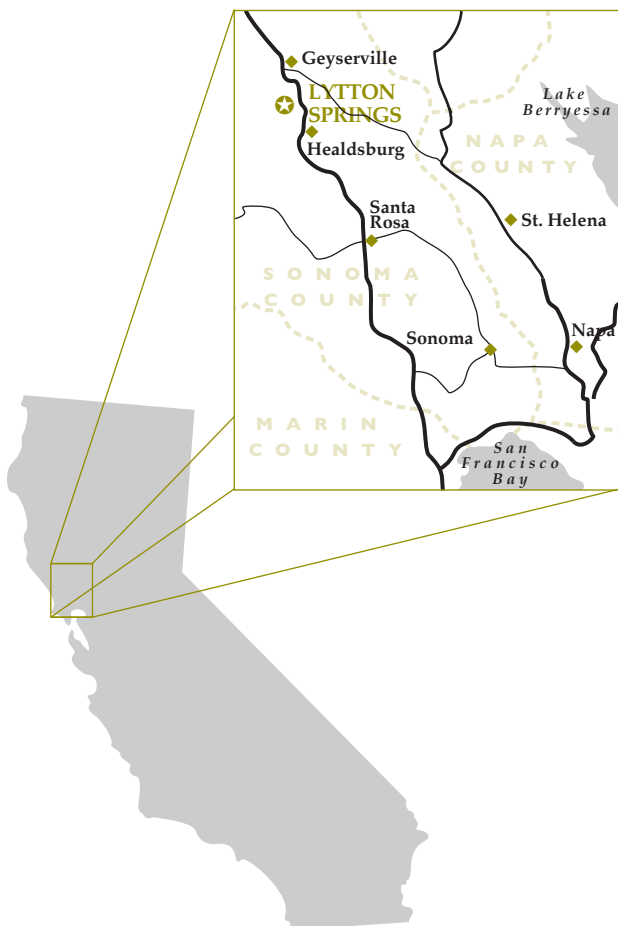
LYTTON SPRINGS®

2004 Lytton Springs Vineyard, bottled January 2006

Budbreak was early, and mild spring weather contributed to a uniform—if moderate—set. Summer temperatures were warm, but never extreme. In mid-August, three weeks before we typically harvest, our interns began to practice the critical art of sampling. To our surprise, sugars were already up; more important, the grapes had developed full flavor. Starting immediately, we picked non-stop, finishing by Labor Day—when we normally start. No sooner were the grapes in than temperatures soared. Natural fermentations began quickly. Color and tannin extracted so easily that we cut circulation of juice over cap, and pressed many tanks before dryness. After a natural malolactic, the wine aged for thirteen months in air-dried american oak barrels. Enjoyable as a young wine, this excellent zinfandel will continue to develop in complexity over the next ten years. JO/PD (9/05)

79% ZINFANDEL, 18% PETITE SIRAH,
3% CARIGNANE

14.5% alcohol by volume



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 21 August - 5 September

Grapes Average brix 25.4°.

Fermentation No inoculation; natural primary and secondary. Pressed at seven days on average.

Aging 100% air-dried american oak barrels (20% new, 30% one year old, 50% two to 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, 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, and small amounts of carignane, planted 1953 (33 acres); zinfandel, petite sirah, mataro, planted 1989 to 1998 (54 acres).

Training Head trained (no trellis), spur pruned.

Yields 1.5 to 3 tons per acre

Growing Season

Rainfall Less than forty inches

Bloom Early May

Weather A dry winter and warm spring pushed the vines to early ripeness; harvest began by the middle of August, fully three weeks early. Yields of zinfandel were slightly down, and quality excellent.