

Total vineyard production:
107 tons from 108 acres
49% selected for this wine

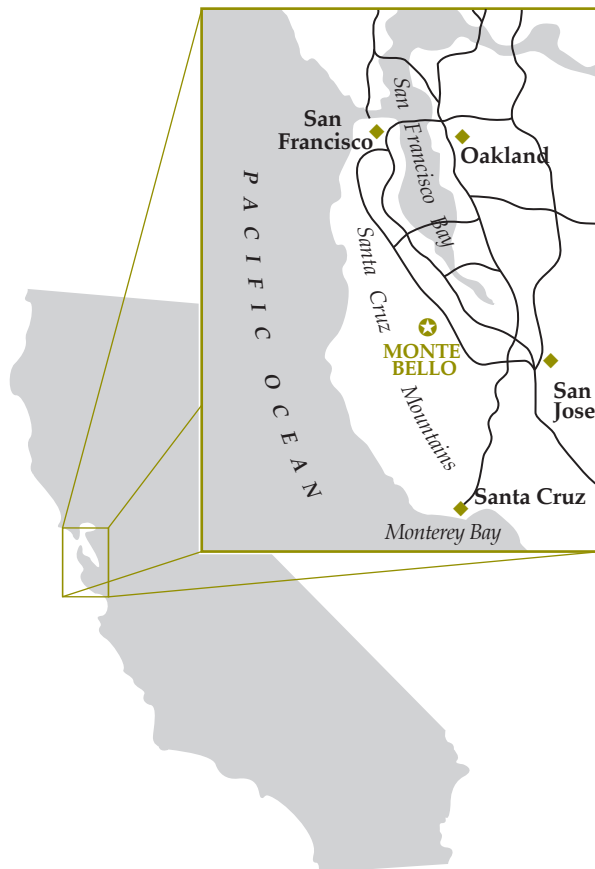
2005 Monte Bello Estate Vineyard, bottled May 2007

Our estate vineyards high on Monte Bello Ridge are exposed to the Pacific Ocean, fifteen miles to the west. This gives us a climate as cool as Bordeaux, but also subjects us to the ocean's vicissitudes. In 2005, late rains and cold winds cut yields to a ton an acre, the lowest in ten years. Warm summer days and atypically warm nights brought ripening back on schedule, and a warm October fully ripened each of the thirty-six parcels between October 4 and November 1. Clusters and berries were small, color and tannin abundant. Pressed at eight days on average, forty percent of the wine went through natural malolactic in barrel, the rest in small fermentors. Assemblage began in February. After several weeks of blind tasting, we made a barrel each of three different blends. By March, it was easier to determine the finest. Petit verdot and cabernet franc were added immediately, another merlot and three cabernets in May, some rich first-press wine in December. Seventeen months in new air-dried american oak—from both french and american coopers—has contributed spice and texture. This is a superb vintage. Beautifully balanced, it will continue to develop over the next several decades.

EB/PD (3/07)

70% CABERNET SAUVIGNON, 22% MERLOT,
6% PETIT VERDOT, 2% CABERNET FRANC

13.4% alcohol by volume



RIDGE 2005

CALIFORNIA

MONTE BELLO®

History

In 1886, high in the Santa Cruz Mountains, the Monte Bello estate vineyard was planted, and the winery constructed. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; by the 1940s it was effectively abandoned. Eight acres of cabernet sauvignon were replanted in 1949. These were the source of the first Ridge Monte Bello (1962). Since then, the original vineyards have gradually been replanted.

Vintage

Harvest Dates 4 October - 1 November

Grapes Average Brix 25.3°

Fermentation Gentle destemming, no crushing. (In thirty-six separately-fermented lots, roughly half the berries remained unbroken.) Natural-yeast primary and secondary fermentations. Pressed at eight days on average.

Aging 94% new, air-dried american oak, 6% new french oak (for comparison).

Time in Barrel Seventeen months

Vineyard

First RIDGE Monte Bello 1962

Location Monte Bello Ridge, in northern California's Santa Cruz Mountains, overlooking the San Francisco Bay to the north and the Pacific to the west.

Elevation 1300 - 2660'

Soils Decomposing Franciscan green stone mixed with clay, laid over fractured limestone.

Vines Cabernet sauvignon planted 1949 - 1993, 66.4 acres.
merlot planted 1970-1997, 12.8 acres.
petit verdot planted 1970-1993, 2.2 acres.
cabernet franc planted 1972, 1.3 acres.

Training Head-trained. Cane pruned (on vertical trellis).

Irrigation Non-irrigated. (Exception: new vines receive drip irrigation until established.)

Yield 1 ton per acre

Growing Season

Rainfall 42 inches (slightly above average)

Bloom Early June

Weather Cool, wet spring, moderate summer and fall, with perfect ripening weather into harvest.

RIDGE

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