

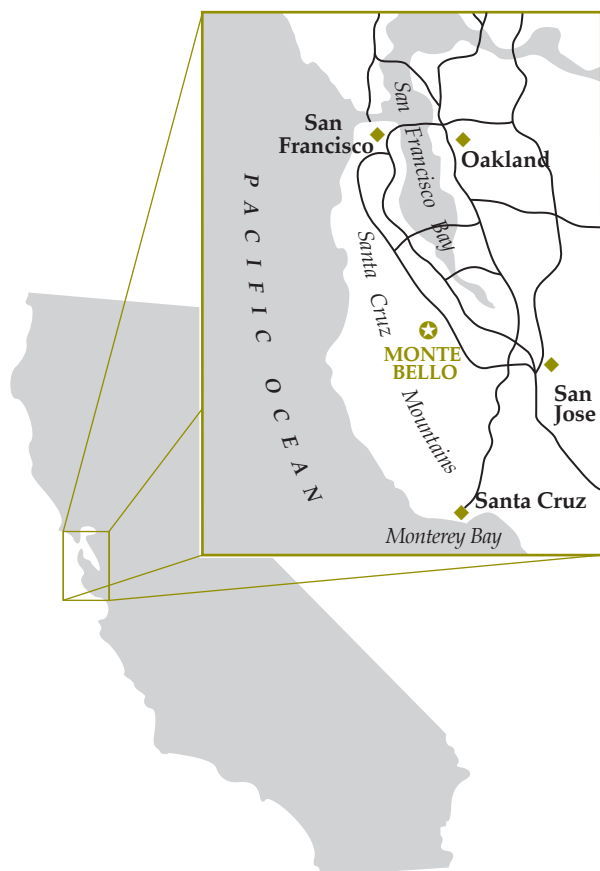
Total vineyard production:  
175 tons from 103 acres  
39% selected for this wine

### 2006 Monte Bello, bottled May 2008

Winter was wet and cold through April, but May's warm weather let the vines set a full crop. Summer was unusually warm; picking began on September 18, ahead of schedule. Though a cool October slowed ripening, all parcels were harvested within five weeks, and natural yeasts started the primary within three days. Those first fermentations alerted us to how rapidly color and tannin were being extracted. We reduced pump-overs, and pressed at day ten. Uninoculated secondary began in tank; eighty percent of the thirty-six lots were racked to barrel for completion. Thirteen were selected for the first assemblage in late January. Four intense cabernet lots required egg-white fining to soften tannins. Additions of petit verdot and cabernet franc contributed depth. Balanced and elegant now, this exceptional vintage has the structure to carry it for twenty-five years or more. EB (3/08)

68% CABERNET SAUVIGNON, 20% MERLOT,  
10% PETIT VERDOT, 2% CABERNET FRANC

13.5% alcohol by volume



# RIDGE 2006

## 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** 18 September - 20 October

**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** 97% new, air-dried american oak, 3% new french oak (for comparison).

**Time in Barrel** Eighteen months

### Vineyard

**First RIDGE Monte Bello** 1962

**Location** Monte Bello Ridge, in northern California's Santa Cruz Mountains, overlooking the San Francisco 32 miles to the north to the north and the Pacific 15 miles 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** 1.5 ton per acre

### Growing Season

**Rainfall** 42 inches (slightly above average)

**Bloom** Early June

**Weather** Moderate summer and fall, with some light rain toward the end of harvest.

# RIDGE

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