

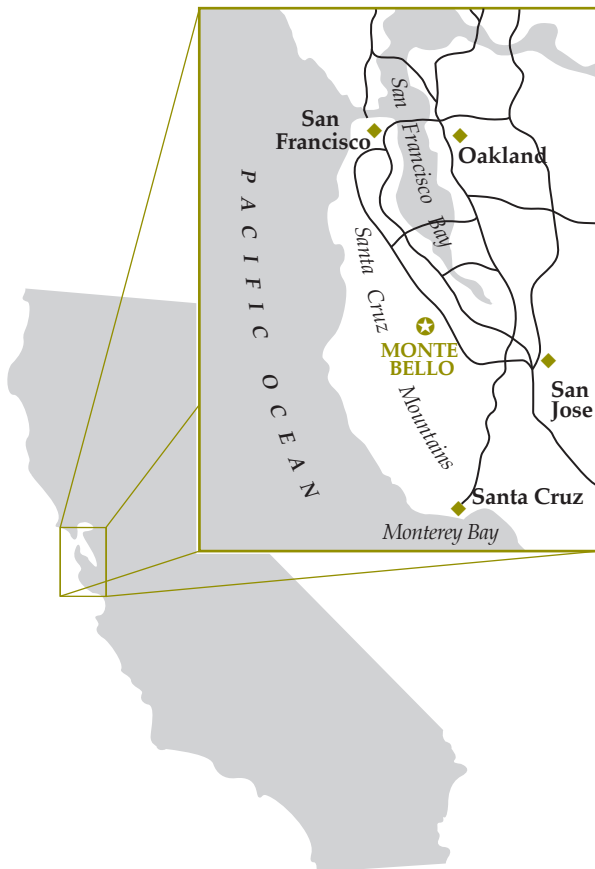
Total vineyard production:
213 tons from 103 acres
41% selected for this wine

2007 Monte Bello, bottled April 2009

A mild February brought early budbreak, and ideal conditions through spring allowed the vines to set a full crop. In late September, however, cold weather halted ripening. October was wet and wintry; then, on the twenty-third, temperatures soared into the high eighties. The grapes rebounded quickly, developing incredible intensity. When tannins did not extract readily, we shifted from whole-berry to full crush, putting the seeds in contact with the juice. For the first time in years, we continued twice-daily pump-overs until press, at seven to ten days. Most lots finished uninoculated malolactic by year's end. In late January, we blind-tasted thirty-six lots, choosing seventeen for the first assemblage. In May, six more were included. Despite the unusual weather, this is classic Monte Bello—dark fruit, firm tannins, and lively acidity. It will benefit from a decade of bottle age, and continue to mature for another twenty years. EB (2/09)

79% CABERNET SAUVIGNON, 10% MERLOT,
9% PETIT VERDOT, 2% CABERNET FRANC

13.1% alcohol by volume



RIDGE 2007 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 8 October - 8 November

Grapes Average Brix 24.1°

Fermentation Gentle destemming, and full crush in the sixty-three separately-fermented lots. Natural-yeast primary and secondary fermentations. Pressed at seven to ten days.

Barrels 96% new, air-dried american oak, 4% new french oak (for comparison)

Aging Eighteen months in barrel

Vineyard

First RIDGE

Monte Bello 1962

Location Monte Bello Ridge, in northern California's Santa Cruz Mountains, overlooking San Francisco 32 miles to the north, and the Pacific Ocean 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 1988-1993, 2.2 acres

cabernet franc planted 1972, 1.3 acres

Training Head-trained (on vertical trellis), cane pruned

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

Yield 1.5 tons per acre

Growing Season

Rainfall 30 inches (below average)

Bloom Early June

Weather Moderate summer/fall, long cool growing season