

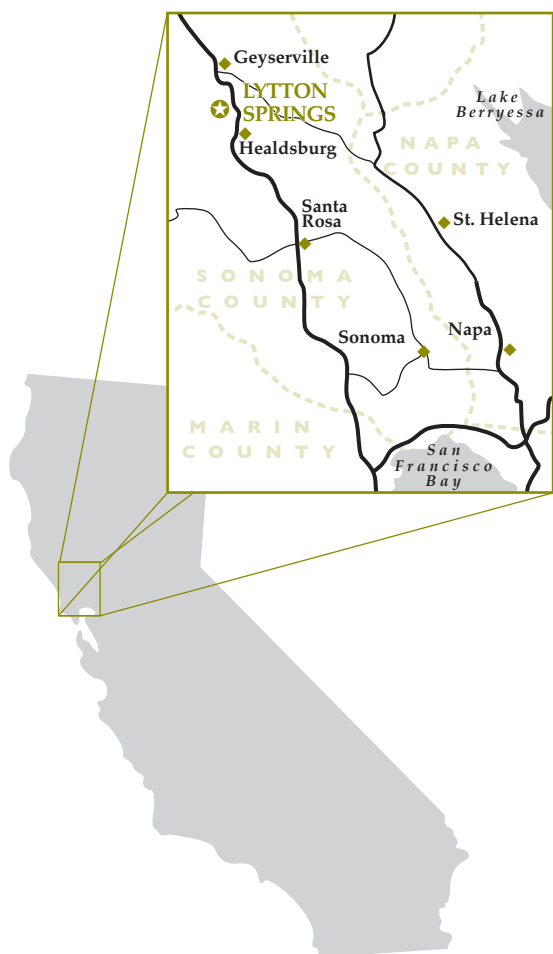
RIDGE 2009 LYTTON SPRINGS®

09 Lytton Springs Vineyard, bottled 2/11

Despite welcome late-spring rains, the growing season got off to an early start in 2009. Significant heat throughout July ripened the grapes for harvest in early September. The vineyard's thirty-four parcels were picked separately, fermented on their natural yeasts, and were pressed at dryness. In blind tastings following natural malolactic, we chose twenty-three of the lots to exemplify the vintage. The proportion of new oak was reduced slightly, to allow full expression of the wine's fruit and inherent elegance. Enjoyable upon release, this opulent—though structured—Lytton Springs will evolve over the next ten to fifteen years. JO (11/10)

71% ZINFANDEL, 23% PETITE SIRAH,
6% CARIGNANE

14.5% alcohol by volume



History

In 1972, Ridge made its first Lytton Springs from vines planted on the eastern half of the vineyard 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 varieties.

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: Zinfandel, petite sirah, grenache & carignane planted 1901 (32 acres) and 1910 (11 acres); Zinfandel & petite sirah, planted 1997-8 (5 acres), Lytton West: Zinfandel, petite sirah, carignane, grenache re-planted 1953-1968 (26 acres); zinfandel & petite sirah, planted 1980's (2.5 acres); Zinfandel & petite sirah planted in 1990's (42.8 acres); Zinfandel, some petite sirah, some carignane, one block vineyard blend in 2000's (60 acres).

Training Head trained (no trellis), spur pruned

Yields 1.5 to 3.0 tons per acre

Growing Season

Rainfall Thirty-four inches (below average)

Bloom Late May

Weather Dry winter saved by spring rains and a warm, dry summer.

Vintage

Harvest Dates 11 September - 4 October

Grapes Average Brix 25.4°

Fermentation Natural primary and secondary. Pressed at eight days.

Barrels 100% air-dried american oak barrels (18% new; 57% one, two and three years; 25% four years old).

Aging Fourteen months in barrel

Winemaking

All estate-grown grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. 1.5 grams/liter tartaric acid and a total of two and a half percent rehydration (added to seven particularly ripe parcels) during fermentation; minimum effective sulfur (35 parts per million at crush, 177 ppm over the course of aging); fresh egg white fining to moderate tannins. Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.