# RIDGE 2009 MONTE BELLO®

Monte Bello Parcels: 78 tons from 58 acres MONTE BELLO ESTATE VINEYARD 72% CABERNET SAUVIGNON, 22% MERLOT, 6% PETIT VERDOT SANTA CRUZ MOUNTAINS 13.5% ALCOHOL BY VOLUME

### **HISTORY**

In 1886, high in the Santa Cruz Mountains, the initial plantings of the Monte Bello estate vineyard were set out, and winery construction begun. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; some vines survived into the late 30's, but by the 1940s they were 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 historic vineyards on the ridge have gradually been replanted.

# FIRST RIDGE MONTE BELLO 1962

# **GROWING SEASON**

Rainfall: 28 inches (below average)

**Bloom:** Early June

Weather: Cool spring, warm summer and fall, short growing season.

### **VINTAGE**

Harvest Dates: 23 September - 12 October

Grapes: Average Brix 24.6°

Fermentation: Destemmed and left uncrushed as whole berries. Automated berry sorting followed by hand sorting. Natural primary and secondary fermentations. Pressed at six

Barrels: 97% new and 1% one year old air-dried american oak; 2% new french oak (for

comparison.)

Aging: Nineteen months in barrel

### **WINEMAKING**

All estate-grown Monte Bello vineyard grapes, hand harvested. Destemmed and sorted. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. A total of 86/100 of one percent rehydration (added to three fermentors of cabernet) during fermentation; minimum effective sulfur (35 ppm at crush, 78 ppm over the course of aging); unfined. Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.





408.867.3233 www.ridgewine.com *Exceptional single-vineyard wines since 1962.* 

## 2009 Monte Bello, bottled June 2011

A long, cold winter and cool spring led to a late start, but warm summer weather brought the vines back on schedule. The last grapes were picked on October 12, one day before torrential rains. At first assemblage in February, one Estate cabernet parcel was included in the blind tastings due to its intensity, and was selected, along with fifteen of the nineteen Monte Bello parcels; two more were added in May. At ten, twenty, or thirty years of age, this exceptional vintage will match the finest of any region. EB (3/11)





Monte Bello Vineyard is located in the Santa Cruz Mountains, an appellation separating the North Coast from the Central Coast, but not a part of either. We overlook San Francisco 32 miles to the north and the Pacific 15 miles to the west.

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

Age of Vines: Cabernet sauvignon planted 1949-1993, 66.4 acres. Merlot planted 1968-1997, 12.8 acres.

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

Yields: 1.34 tons per acre