

RIDGE 2010 LYTTON SPRINGS

67% ZINFANDEL, 23% PETITE SIRAH, 7% CARIGNANE, 3% MATARO
DRY CREEK VALLEY 14.4% 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.

FIRST RIDGE LYTTON SPRINGS: 1972

GROWING SEASON

Rainfall: 42 inches (above average)

Bloom: Late May

Weather: Cool, late spring; cold summer; two very hot days in August (24 & 25) caused fruit damage cutting yields by 50%.

VINTAGE

Harvest Dates: 09 September - 14 October

Grapes: Average Brix 25°

Fermentation: Natural primary and secondary; pressed at nine days.

Barrel: 100% air-dried american oak barrels (20% new, 53% one, two and three years old, 27% four and five 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 gram/liter tartaric acid and a total of less than a half percent rehydration (added to three lots) during fermentation; minimum effective sulfur (35 parts per million at crush, 190 ppm over the course of aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2010 Lytton Springs Vineyard, bottled 3/12
Summer 2010 on the North Coast was the coolest in forty years. This changed abruptly in late August, when two days of extreme heat sunburned the clusters. Most of the zinfandel had yet to color; it was the hardest-hit of any varietal. Fifty percent of the grapes were damaged, and cut out. The vines recovered, yielding clean fruit, and wonderfully firm acidity. Forty-six parcels were hand-harvested. After fermentation, the thirty-two most typical of the vineyard's character were assembled, and barrel-aged for fourteen months. Enjoyable as a young wine, this opulent yet structured zinfandel will continue to develop over the next ten to fifteen years. JO (10/11)



Lytton Springs Vineyard is located on 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.

Age of Vines: Lytton East: zinfandel, petite sirah, grenache and carignane planted 1901 (32 acres) and 1910 (11 acres); zinfandel and petite sirah, planted 1997-1998 (5 acres), Lytton West: zinfandel, petite sirah, carignane, grenach replanted 1953 – 1968 (26 acres); zinfandel and petite sirah, planted 1980's (2.5 acres); zinfandel and petite sirah planted in 1990's (42.8 acres); zinfandel, limited petite sirah, limited carignane, in 2000's (60 acres).

Training: Head trained (no trellis) spur pruned.

Yields: 1.5 to 3.0 tons per acre

