

RIDGE 2011

CABERNET SAUVIGNON

ESTATE

Monte Bello Parcels: 70.5 tons from 39 acres
 MONTE BELLO ESTATE VINEYARD
 82% CABERNET SAUVIGNON, 14% MERLOT, 3% PETIT VERDOT,
 1% CABERNET FRANC
 SANTA CRUZ MOUNTAINS 13.0% ALCOHOL BY VOLUME

HISTORY

In 1886 the first blocks of the Monte Bello vineyard were planted and construction on the winery begun. The first vintage was the 1892. In the early 1940s, the last of the old vineyard was abandoned; in the late forties a few blocks were replanted. Those cabernet vines—now over sixty years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until 1978. By then other abandoned blocks had been replanted and their fruit considered for use in the Monte Bello. A number of those consistently produced a more accessible wine that developed its full complexity earlier and these were combined as the “Santa Cruz Mountains.” With the 2008 vintage the name of this stylistically distinct wine became the Ridge Estate Cabernet Sauvignon, stressing the principal varietal and the Monte Bello estate vineyard as its source.

FIRST RIDGE SANTA CRUZ MOUNTAINS: 1978
 FIRST RIDGE ESTATE CABERNET SAUVIGNON: 2008

GROWING SEASON

Rainfall: 36 inches (above average)
 Bloom: Late June
 Weather: Moderate summer and fall

VINTAGE

Harvest Dates: 19 October - 9 November
 Grapes: Average Brix 23.8°
 Fermentation: Grapes destemmed, 100% whole berries. Fermented on the native yeasts. Pressed at eight days. Natural malolactic (30% in barrel, 70% in tank).
 Selection: Seventeen of twenty-five Estate Cabernet parcels.
 Barrels: 100% air-dried american oak barrels; (20% new, 40% one and two years old, and 40% three to four years old).
 Aging: Twenty-one months in barrel

WINEMAKING

Estate-grown grapes, hand harvested. Destemmed and sorted. Fermented on the native yeasts, full malolactic on the naturally occurring bacteria. 88mg/L calcium carbonate to moderate unusually high natural acidity in eight of twenty-two distinct parcels; minimum effective sulfur for this wine (35ppm at crush, 82ppm during aging); a fining of eight fresh, organic egg whites per barrel to soften the texture of the tough tannins. Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

RIDGE
 VINEYARDS

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 Exceptional single-vineyard wines since 1962.

2011 Estate Cabernet Sauvignon, bottled 8/13
 For a second consecutive year, an unusually cool growing season pushed the last of harvest into November. Thinning reduced yields, but assured ripeness and depth of flavor; cold nights slowed sugar development while maintaining acidity. Natural yeast fermentations were complete within eight days. Half the press wine was initially held out, but included this spring for additional complexity. Twenty-one months' aging in air-dried american oak barrels has provided natural clarity and supple tannins. The excellent 2011 Estate balances Monte Bello's cool-climate fruit, mineral elements, and firm acidity. Sensuous and beautifully defined, it will develop further over the next fourteen years. EB (6/13)



Our Estate Vineyard is located in the Santa Cruz Mountains, a standalone appellation separating the North Coast from the Central Coast, but not part of either.

Elevation: 1300' to 2670'
 Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.
 Age of Vines: Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8, 2008.
 Training: Head-trained, cane-pruned, on vertical trellis, vertical shoot positioned.
 Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)
 Yields: 1.8 tons per acre



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