

# RIDGE 2011 MONTE BELLO CHARDONNAY

100% CHARDONNAY  
SANTA CRUZ MOUNTAINS

MONTE BELLO ESTATE VINEYARD  
14.5% ALCOHOL BY VOLUME

## HISTORY

In 1949 William Short, retired theologian and then-owner of the Ridge Torre vineyard (2070' - 2390'), planted several acres of chardonnay, which provided the 1962 estate Monte Bello Chardonnay for the Ridge partners' first vintage. From 1962 to 1984, four to eight barrels of chardonnay were produced each year under the Monte Bello designation. By 1985, younger, replanted vines had begun to supplant the older vines, whose yields had dropped to a quarter-ton per acre and we changed the designation to Santa Cruz Mountains. By 1999, the young vines had matured; we were able to select in most years several exceptional parcels for a Monte Bello chardonnay, a practice that continues to this day.

FIRST RIDGE MONTE BELLO CHARDONNAY: 1962

## GROWING SEASON

Rainfall: 36 inches (above average)

Bloom: Late June

Weather: Moderate summer and fall, long, cool growing season.

## VINTAGE

Harvest Dates: 17 October

Grapes: Average Brix 24.2°

Fermentation: Whole-cluster pressed. Natural primary and secondary.

Selection: 100% Monte Bello vineyard chardonnay parcels.

Barrels: 90% air-dried american oak and 10% french oak barrels (32% new, 22% two years, and 46% three and five years old.)

Aging: Eleven months in barrel

## WINEMAKING

Sustainably grown Monte Bello estate grapes, hand harvested; whole cluster pressed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; minimum effective sulfur for this wine (25 ppm at the press, 20 ppm over the course of aging); oak from barrel fermentation and aging; bottled without filtration. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



*2011 Chardonnay, Monte Bello, bottled 2/13*  
Drenched by spring rains, the vines began their growing season later than usual, and cold summer weather pushed ripening back still further. Harvested on October 17, and whole-cluster pressed, the juice was put in barrel to ferment slowly in our cool nineteenth-century cellar. Based on September tastings, Two Acre parcel was chosen for this Monte Bello. Fully ripe, the wine shows the mineral nuance of limestone sub-soils. This fine vintage will develop further over the next ten to fifteen years. EB (12/12)



Monte Bello Ridge overlooks San Francisco from the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast but not a part of either.

Elevation: 1400' - 1900'

Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.

Training: Head-trained, cane-pruned, vertical trellis, vertical shoot positioned.

Yields: 2.4 tons per acre

**RIDGE**  
VINEYARDS

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