

RIDGE 2011

MONTE BELLO®

Monte Bello Parcels: 78 tons from 58 acres
MONTE BELLO ESTATE VINEYARD
88% CABERNET SAUVIGNON, 8% MERLOT, 4% CABERNET FRANC
SANTA CRUZ MOUNTAINS 12.8% 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) and subsequent vintages until 1978 when younger replanted blocks were considered for inclusion. Since then, the historic vineyards on the ridge have gradually been replanted.

FIRST RIDGE MONTE BELLO 1962

GROWING SEASON

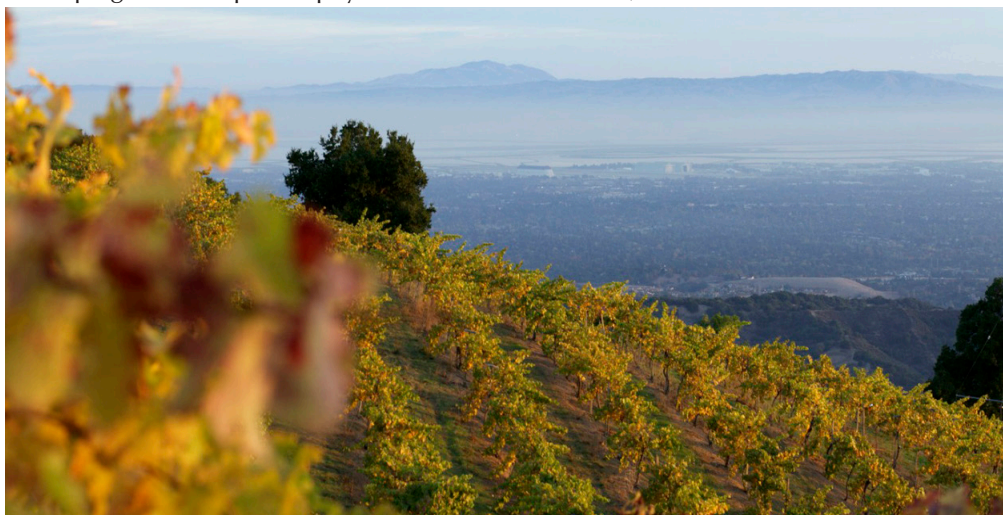
Rainfall: 36 inches (above average)
Bloom: Late June
Weather: Moderate summer and fall

VINTAGE

Harvest Dates: 19 October - 8 November
Grapes: Average Brix 23.9°
Fermentation: Grapes destemmed, 100% whole berries. Automated berry sorting followed by hand sorting. Fermented on native yeasts. Pressed at eight days. Natural malolactic (15% in tank, 85% in barrel).
Selection: Nineteen of twenty-four Monte Bello parcels
Barrels: 99% new air-dried american oak; 1% new french oak (for comparison.)
Aging: Sixteen months in barrel

WINEMAKING

Estate-grown Monte Bello grapes, hand harvested. Destemmed and sorted. Fermented on the native yeasts, full malolactic on the naturally-occurring bacteria. 0.21 g/L calcium carbonate to moderate the unusually high natural acidity in twelve of the nineteen parcels; minimum effective sulfur 30ppm at crush, 121ppm during aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2011 Monte Bello Estate Vineyard, bottled April '13
A long winter delayed the growing season. Summer temperatures remained cool as persistent fog covered much of Northern California. Monte Bello, whose elevation kept the grapes in full sun, was an exception. Following an October rain, two weeks of warm weather ripened the fruit for harvest before the next storm. Extraction of color and tannin required extended pump-overs. At first assemblage in February, seventeen of twenty-four parcels were selected. In May, two cabernets were added, and in late fall, a rich press wine. This exceptional example of the 2011 vintage is classic Monte Bello. Beautifully balanced now, it will continue to evolve over the next thirty years. EB (3/13)



Monte Bello Vineyard is located in the Santa Cruz Mountains, a stand alone 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.

Elevation: 1300' to 2760'

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

Age of Vines: Cabernet sauvignon planted 1949-1995, 66.4 acres; Merlot planted 1968-1997, 12.8 acres; Cabernet franc planted 1969-2008, 3.2 acres

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

Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)

Yields: 1.35 tons per acre

RIDGE
VINEYARDS

408.867.3233
www.ridgevine.com
Exceptional single-vineyard wines since 1962.

17100 Monte Bello Road, Cupertino, CA 95014
650 Lytton Springs Road, Healdsburg, CA 95448