

RIDGE 2012 LYTTON SPRINGS

70% ZINFANDEL, 21% PETITE SIRAH, 6% CARIGNANE, 3% MATARO (MOURVEDRE) 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. Both the eastern and western portions of the vineyard were purchased in the early 1990s, (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved to "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varietals.

FIRST RIDGE LYTTON SPRINGS: 1972

GROWING SEASON

Rainfall: 24 inches (below average)

Bloom: Mid-May

Weather: Warm spring and a long, mild summer.

VINTAGE

Harvest Dates: 25 September – 21 October

Grapes: Average Brix 24.8°

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

Barrels: 100% air-dried american oak barrels (25% new; 55% one, two and three years old; 20% four 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; 0.6 grams/liter tartaric acid; minimum effective sulfur for this wine (35 parts per million at crush, 155 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.



2012 Lytton Springs, bottled January 2014
After two unseasonably cool summers, July alone saw eight days over 100°. In late August, milder temperatures prevailed, providing perfect conditions for a ripe —but not overripe— vintage. Fermentation brought out plentiful color and tannin. During aging, we added wine from one hundred-year-old vines on Hill Five for depth and structure. Spice, brambly fruit, and fine tannins characterize this excellent wine. Enjoyable upon release, it will evolve over the next ten years. JO (11/13)



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.

Varietals: 70% Zinfandel, 21% Petite Sirah, 6% Carignane, 3% Mataro

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

