

# RIDGE 2012 THREE VALLEYS SONOMA COUNTY

79% ZINFANDEL, 12% CARIGNANE, 8% PETITE SIRAH,  
1% ALICANTE BOUSCHET 14.2% ALCOHOL BY VOLUME

## HISTORY

The history of the Ridge Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, six. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented on its native yeast and naturally occurring malolactic at both Monte Bello and Lytton Springs. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at its finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins.

**FIRST RIDGE THREE VALLEYS:** 2001

## GROWING SEASON

Rainfall: 24 inches (below average)

Bloom: Mid-May

Weather: Wet spring and long, mild summer.

## VINTAGE

Harvest Dates: 16 September – 26 October

Grapes: Average Brix 24.5°

Fermentation: No inoculation; natural primary and secondary. Grapes fully crushed; pressed at nine days on average.

Barrels: 100% air-dried american oak barrels (10% new, 28% one and two years old, and 62% three, four and five years old).

Aging: Ten months in barrel

## WINEMAKING

All grapes hand-harvested, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; a total of 0.88 grams/liter tartaric acid; minimum effective sulfur for this wine (35ppm at crush, 128ppm over the course of aging); oak from barrel aging; membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

*2012 Three Valleys, bottled August 2013*

Zinfandel, having suffered low yields for the past four years, rebounded, setting a large crop. Warm weather through September brought the grapes to ideal ripeness, and natural-yeast fermentations began immediately. When uninoculated secondaries finished, the wines were blind-tasted, selected, and blended. This appealing vintage is from grapes grown on seven vineyards in three Sonoma County valleys. It will be most enjoyable over the next five years. EB (7/13)



Two vineyards in Dry Creek, three in Alexander, and one in Russian River Valley. Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides. Age of Vines: Approximately 20% eighty to one hundred years old, 50% thirty-five to forty-five years, 30% seven to fourteen years. Training: Head trained (no trellis), spur pruned. Yields: 1.5 to 3.0 tons per acre



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VINEYARDS

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