## 30% Selection

## 2000 Lytton Springs, bottled Dec 2001

This year, set (fruit formation) was down significantly, but these low yields allowed the grapes to ripen fully by mid-September; we were able to harvest all of Lytton Springs in just two weeks. The eighteen separate parcels—divided among thirty-four small fermentors—fermented on their natural yeast. We chose seventy percent of the most intense and flavorful lots for this wine. For the first time in a decade, all were either zinfandel or petite sirah. (The carignane, mataro, and softer zinfandels will be part of our Sonoma Zinfandel.) A third of the airdried american oak barrels used in aging were either new or one year old, so to accentuate the fruit, and avoid over-oaking, we bottled after twelve months. This very rich, yet well-structured wine is appealing now; its lovely fruit will show to best advantage over the next five to seven years.

PD (10/01)

408.867.3233

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## RIDGE **CALIFORNIA** LYTTON SPRINGS

ESTATE GROWN: 80% ZINFANDEL, 20% PETITE SIRAH DRY CREEK VALLEY

ALCOHOL 14.8% BY VOLU ALCOHOL 14.8% BY VOLUME PRODUCED AND BOTTLED BY RIDGE VINEYARDS, INC. 17100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CALIFORNIA 95015