

06 Lytton Springs Vineyard, bottled 4/08 After long, hard rains in March, budbreak came by mid-April. In late July, extreme temperatures sunburned the west-facing blocks. These are planted predominantly to petite sirah, which sustained the highest loss. Veraison was late, and light rains further slowed maturation. We thinned the damaged clusters, and harvested the remaining fruit, fully ripe, between mid-September and mid-October. As tannin developed we reduced pumpovers, pressing at dryness on day nine. After a natural malolactic, twenty of the thirty-four blocks were selected for the 2006. This classic Lytton Springs was barrel aged for fifteen months. Approachable now, it has the structure to be cellared and enjoyed over the next ten years. www.ridgewine.com JO (1/08) 750 mL Product of USA

CAI IFORNIA TON SPRINGS®

80% ZINFANDEL, 16% PETITE SIRAH, 4% CARIGNANE DRY CREEK VALLEY 14.7% ALCOHOL BY VOLUME GROWN, PRODUCED AND BOTTLED BY RIDGE VINEYARDS, INC. 650 LYTTON SPRINGS RD, HEALDSBURG, SONOMA COUNTY, CA 95448