Total vineyard production: 175 tons from 103 acres 39% selected for this wine

2006 Monte Bello, bottled May 2008

Winter was wet and cold through April, but May's warm weather let the vines set a full crop. Summer was unusually warm; picking began on September 18, ahead of schedule. Though a cool October slowed ripening, all parcels were harvested within five weeks, and natural yeasts started the primary within three days. Those first fermentations alerted us to how rapidly color and tannin were being extracted. We reduced pump-overs, and pressed at day ten. Uninoculated secondary began in tank; eighty percent of the thirty-six lots were racked to barrel for completion. Thirteen were selected for the first assemblage in late January. Four intense cabernet lots required egg-white fining to soften tannins. Additions of petit verdot and cabernet franc contributed depth. Balanced and elegant now, this exceptional vintage has the structure to carry it for twenty-five years or more. EB (3/08)

408.867.3233 750 mL

750 mL www.ridgewine.com

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MONTE BELLO VINEYARD: 68% CABERNET SAUVIGNON, 20% MERLOT, 10% PETIT VERDOT, 2% CABERNET FRANC SANTA CRUZ MOUNTAINS 13.5% ALCOHOL BY VOLUME GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS 18100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. @REGISTERED TRADEMARK