

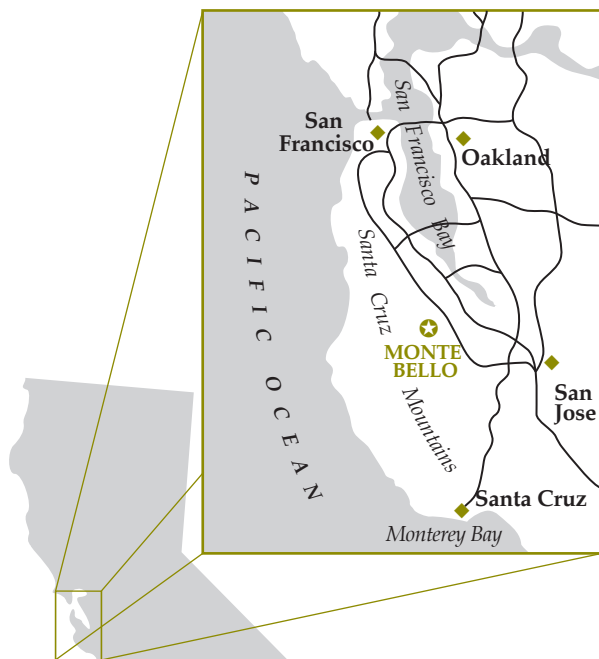
# RIDGE 2008 CABERNET SAUVIGNON ESTATE

## 2008 Estate Cabernet Sauvignon, bottled 8/10

A severe winter ended in early February, leaving the vines short of water by late August. Moderate summer weather ripened the small crop during the first three weeks of October. Color and tannin extracted rapidly from the small berries. Parcels that make up the Estate Cabernet consistently produce wines that are more accessible and elegantly structured than those dedicated to the Monte Bello. Typically, we reduce pump-overs and press early, balancing tannins to fruit. Enjoyable now, this superb wine will age beautifully over the next fifteen to twenty years. EB (6/10)

MONTE BELLO VINEYARD  
75% CABERNET SAUVIGNON, 20% MERLOT,  
3% PETIT VERDOT, 2% CABERNET FRANC

13.5% alcohol by volume



## Winemaking

All estate-grown grapes, hand harvested. Destemmed and sorted. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 24mg/liter calcium carbonate were added to two of the forty-three small fermentors to moderate very firm acidity and 36/100 of one percent rehydration (added to one fermentor of cabernet) during fermentation; minimum effective sulfur (35 ppm at crush, 180 ppm over the course of aging); fresh egg white fining to moderate tannins. Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

## History

In 1886 the Monte Bello vineyard was first planted and construction on the winery begun. The first vintage was in 1892. In the early 1940s, the last of the old vineyard was abandoned; in the late forties a few blocks were replanted. Those cabernet vines—now sixty years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until the mid-seventies. By then, abandoned blocks replanted during the sixties were maturing, and their fruit considered for use in the Monte Bello. A number of those consistently produced a more accessible wine that developed its full complexity earlier and these were combined as the “Santa Cruz Mountains.” With the 2008 vintage the name of this stylistically distinct wine becomes Ridge Estate Cabernet Sauvignon, stressing the varietal and the Monte Bello vineyard as its source.

## Vineyard

<b>First Vintage</b>	1979
<b>Location</b>	Monte Bello Ridge overlooking San Francisco from the Santa Cruz Mountains AVA, an appellation separating the North Coast from the Central Coast, but not a part of either
<b>Elevation</b>	1300' to 2760'
<b>Soils</b>	Decomposing Franciscan green stone mixed with clay/loam over fractured limestone sub-soils
<b>Age of Vines</b>	Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8.
<b>Training</b>	Head trained, cane pruned (single-curtain trellis)
<b>Irrigation</b>	Non-irrigated (Exception: new vines receive drip irrigation until established.)
<b>Yield</b>	1.6 tons per acre

## Growing Season

<b>Rainfall</b>	30 inches (just below normal)
<b>Bloom</b>	Early June
<b>Weather</b>	Moderate summer and fall

## Vintage

<b>Harvest Dates</b>	29 September - 21 October
<b>Grapes</b>	Average Brix 24.5°
<b>Fermentation</b>	Grapes destemmed, 60% Full crush, 40% whole berries. Fermented on the native yeasts. Pressed at six days. Natural malolactic (half in barrel, half in tank).
<b>Selection</b>	Twenty-four Estate Cabernet parcels make up this wine.
<b>Barrels</b>	100% air-dried american oak barrels; (40% new, 50% one year old, and 10% two years old).
<b>Aging</b>	Twenty months in barrel