

2008 Chardonnay, Monte Bello, bottled 1/10 A mild winter, short on rain, brought bud-break by mid-February. Cool weather in March slowed growth, but summer's warmth ripened the small crop for an early-September harvest. Whole-cluster pressed, each parcel was barrelfermented separately on naturally-occurring yeasts. Weekly stirring during the uninoculated malolactic fermentation maintained freshness and provided further richness. Four lots in particular showed exceptional quality and character. These were combined, and returned to older barrels for four months' settling. Clarity was achieved naturally, and we bottled without filtering. Complex fruit, mineral notes from the limestone sub-soil, and firm acidity set a classic style. The 2008 will develop more fully over the next eight to ten years. EB (11/09)

750 mL ® REGISTERED TRADEMARK Product of USA 408.867.3233 www.ridgewine.com



100% CHARDONNAY, MONTE BELLO ESTATE VINEYARD SANTA CRUZ MOUNTAINS 14.1% ALCOHOL BY VOLUME PRODUCED AND BOTTLED BY RIDGE VINEYARDS 18100 MONTE BELLO ROAD, CUPERTINO, CALIFORNIA 95014