

# RIDGE 2009

## EAST BENCH<sup>®</sup>

### ZINFANDEL

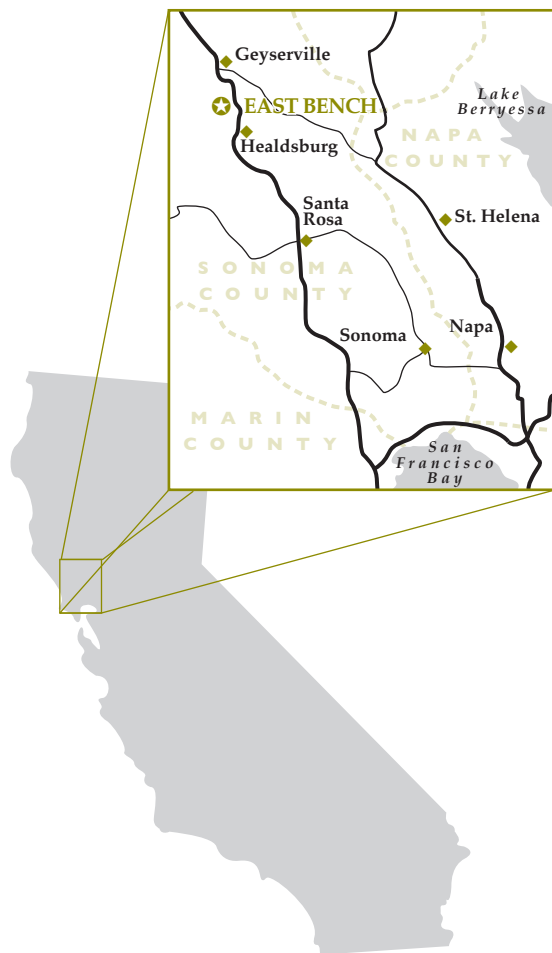
#### 2009 Zinfandel, East Bench, bottled Jan 2011

This is one of our few single-varietal wines. The vineyard sits high of the bench that overlooks Dry Creek Valley from the east. Despite a second year of little rain, the vines set a full crop. A hot summer, with six days over 100°F, ensured ripeness. After fermenting on their native yeasts and completing malolactic, six of the seven blocks were combined and racked to barrel for thirteen months of aging. The 2009 East Bench is a classic example of Dry Creek zinfandel. Enjoyable now for its exuberant fruit, it will develop over the next five to six years.

JO (10/10)

100% ZINFANDEL

15.2% alcohol by volume



#### History

Ridge has made the East Bench as a single-site zinfandel since 2006. One of our few single-variety wines, this zinfandel vineyard sits high on top of the bench land that overlooks Dry Creek Valley from the east.

#### Vineyard

<b>First RIDGE East Bench</b>	2006
<b>Location</b>	Eastern bench of Dry Creek Valley, Sonoma County.
<b>Soils</b>	Gravelly clay loam
<b>Vines</b>	Ten years
<b>Training</b>	Head trained (no trellis), spur pruned.
<b>Yields</b>	3.5 tons per acre

#### Growing Season

<b>Rainfall</b>	Thirty-four inches (below average)
<b>Bloom</b>	Late May
<b>Weather</b>	Dry winter followed by a warm, dry summer

#### Vintage

<b>Harvest Dates</b>	12 – 15 September
<b>Grapes</b>	Average Brix 26.2°
<b>Fermentation</b>	Natural primary and secondary; Twice daily pump-overs. Pressed at ten days.
<b>Barrel</b>	100% air-dried american oak barrels (20% new, 25% one and two years old, 55% three, four and five years old.)
<b>Aging</b>	Thirteen months in barrel

#### Winemaking

All estate-grown grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 1.5 grams/liter tartaric acid and a total of four percent rehydration (added to five particularly ripe parcels) during fermentation. Minimum effective sulfur (35 ppm at crush, 163 ppm over the course of aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

RIDGE

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