

RIDGE ESTATE

CABERNET

SAUVIGNON

2009

77% CABERNET SAUVIGNON, 23% MERLOT
SANTA CRUZ MOUNTAINS 13.8% ALCOHOL BY VOLUME

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.

First RIDGE Santa Cruz Mountains: 1979
First Ridge Estate Cabernet Sauvignon: 2008

GROWING SEASON

Rainfall: 28 inches (below normal)

Bloom: Early June

Weather: Cool spring; warm summer and fall, short growing season.

VINTAGE

Harvest Dates: 25 September - 12 October

Grapes: Average Brix 24.2°

Fermentation: Grapes destemmed, 60% full crush, 40% whole berries.

Fermented on the native yeasts. Pressed at nine days. Natural malolactic (half in barrel, half in tank).

Barrel: 100% air-dried american oak barrels; (15% new, 35% one year, and 50% two years old).

Aging: Nineteen months in barrel

WINEMAKING

All estate-grown grapes, hand harvested. Destemmed and sorted. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 16/100 of one percent rehydration (added to one particularly ripe fermentor of cabernet) during fermentation; minimum effective sulfur (35 ppm at crush, 135 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.

2009 Estate Cabernet Sauvignon, bottled 6/11
A long, cold winter delayed the start of the growing season. Beginning in early July, a series of heat waves led to a strong inversion, which warmed the typically cool nights, and moderated acidity. Optimal daytime temperatures allowed the vines to catch up. Veraison began in late July, and grape sampling in late August. The first block was picked September 23, the last on October 12—a day before very heavy rains. Seventeen estate cabernet parcels were selected by blind tasting. Elegant and approachable now, this superb vintage will continue to develop over the next ten to fifteen years. EB (3/11)



Santa Cruz Mountains Vineyard is located on Monte Bello Ridge overlooking San Francisco from the Santa Cruz Mountains AVA, an appellation separating the North Coast from the Central Coast, but not part of either.

Soils: Decomposing Franciscan green stone mixed with clay/loam over fractured limestone sub-soils.

Age of Vines: Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8.

Training: Head-trained, cane-pruned (on single curtain trellis).

Irrigation: Non-irrigated. (Exception: New vines receive drip irrigation until established.)

Yields: 1.5 to 3.0 tons per acre



RIDGE
VINEYARDS

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