

RIDGE 2009 LYTTON ESTATE® PETITE SIRAH

2009 Petite Sirah, Lytton Estate, bottled 3/11
This is our first national release of Lytton Estate Petite Sirah. In 1997, we planted an unmixed block which, as it matured, produced wines of outstanding quality. Grapes from this rocky, east-facing slope are deep-colored and intense. Hand-picked in early October, they were de-stemmed, but left uncrushed, to ferment on their natural yeasts as whole berries. Once-daily pump-overs controlled tannin extraction; the wine was pressed at nine days, when dry. After malolactic, it was racked to air-dried american oak for fifteen months of aging. This hundred-percent varietal wine shows the structure, balance, and complexity that can be achieved when soil and varietal are perfectly matched. It will soften and evolve over the next ten years. JO (11/10)

100% PETITE SIRAH

15.2% ALCOHOL BY VOLUME



History

The oldest petite sirah vines on our Lytton Estate were planted in 1901 and the youngest in 1998. We made our first wine from the property in 1972 and until 2002 when we bottled portions of the petite sirah as a separate wine for a limited release, it had always been included in the Lytton Springs zinfandel. In 2003 we made a second limited release. This is the first release of the Lytton Estate Petite Sirah to the national market.

Vineyard

**First RIDGE
Petite Sirah
Lytton Estate** 2002

Location The hills and bench land separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

Soils Gravelly clay loam

Vines Petite sirah planted 1901 to 1998 (12 acres) and 1987 to 2001 (23 acres)

Training Head trained (no trellis), spur pruned

Yields 1.5 to 3+ tons per acre

Growing Season

Rainfall Thirty-four inches (below normal)

Bloom Late May

Weather Dry winter saved by spring rains. Mild summer with harvest beginning a full two weeks later than usual.

Vintage

Harvest Dates 3 October

Grapes Average Brix 25.5°

Fermentation No inoculation; natural primary and secondary; pressed at nine days.

Barrel 100% air-dried american oak barrels (20% new, 30% one and two years, 50% three to six years old)

Aging Fifteen months in barrel

Winemaking

All estate-grown grapes, hand harvested. Destemmed and partially crushed. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. Minimum effective sulfur (35 ppm at crush; 210 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.