

**RIDGE**      2009

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**CALIFORNIA**

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**SONOMA COUNTY**

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**THREE VALLEYS®**

**70% ZINFANDEL, 10% PETITE SIRAH, 15% CARIGNANE,  
 3% GRENACHE, 2% MATARO**      14.1% ALCOHOL BY VOLUME  
 PRODUCED BY RIDGE VINEYARDS, HEALDSBURG, CALIFORNIA 95448  
 BOTTLED BY RIDGE VINEYARDS, CUPERTINO, CALIFORNIA 95014

**2009 Three Valleys, bottled Sept 2010**

Despite the welcome wet spring, rainfall in our Sonoma County vineyards remained below average. Flowering occurred in late May, during ideal weather; we thinned the crop to assure intense color and flavor. A mild summer ripened the grapes for a mid-September harvest. Picked by taste, each parcel fermented separately on its natural yeasts. For full extraction of color and tannin, the fermentors were pumped over for seven days, on average, before pressing. Malolactic fermentation finished by November, allowing early assemblage. Once in barrel, the wine was racked off the sediment every two months to clarify naturally. After ten months, tannins have softened. Fresh berry fruit and barrel spice give the Three Valleys immediate appeal, and it will be most enjoyable over the next three to five years.      EB (7/10)

750 mL      Product of USA  
 408.867.3233      [www.ridgevine.com](http://www.ridgevine.com)

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. © REGISTERED TRADEMARK      CONTAINS SULFITES      7 44442 08100 4

