

RIDGE 2009

CALIFORNIA SONOMA COUNTY THREE VALLEYS®

2009 Zinfandel Three Valleys

bottled December 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)

70% ZINFANDEL, 15% CARIGNANE,
10% PETITE SIRAH, 3% GRENACHE,
2% MATARO

14.1% alcohol by volume



History

The history of the Ridge Sonoma County Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, seven. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented at both Monte Bello and Lytton Springs. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking at its finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins; grenache brings briary fruit and lively tannins.

Vintage

Harvest Dates 8 September – 13 October

Grapes Average Brix 24.4°

Fermentation No inoculation; natural primary and secondary. Grapes fully crushed and fermented in small stainless steel tanks; fermenting juice circulated over the cap twice daily for extraction of color, tannin, and flavor. Full, natural malolactic to soften acidity. Pressed at eight days on average.

Barrels 100% air-dried american oak barrels (38% new and one year old, 20% two years old, and 42% three to six years old)

Aging Eleven months

Vineyard

**First RIDGE
Three Valleys** 2001

Location Three vineyards in Dry Creek Valley, three in Alexander Valley, and one in Russian River Valley.

Soils Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.

Vines Approximately 20% eighty to one-hundred years old, 50% thirty-five to forty-five years, 30% seven to fourteen years.

Training Head trained (no trellis), spur pruned

Yields 1.5 to 3.0 tons per acre

Growing Season

Rainfall Thirty-four inches (below normal)

Bloom Late May

Weather A dry winter saved by spring rains and a mild summer