

RIDGE 2009

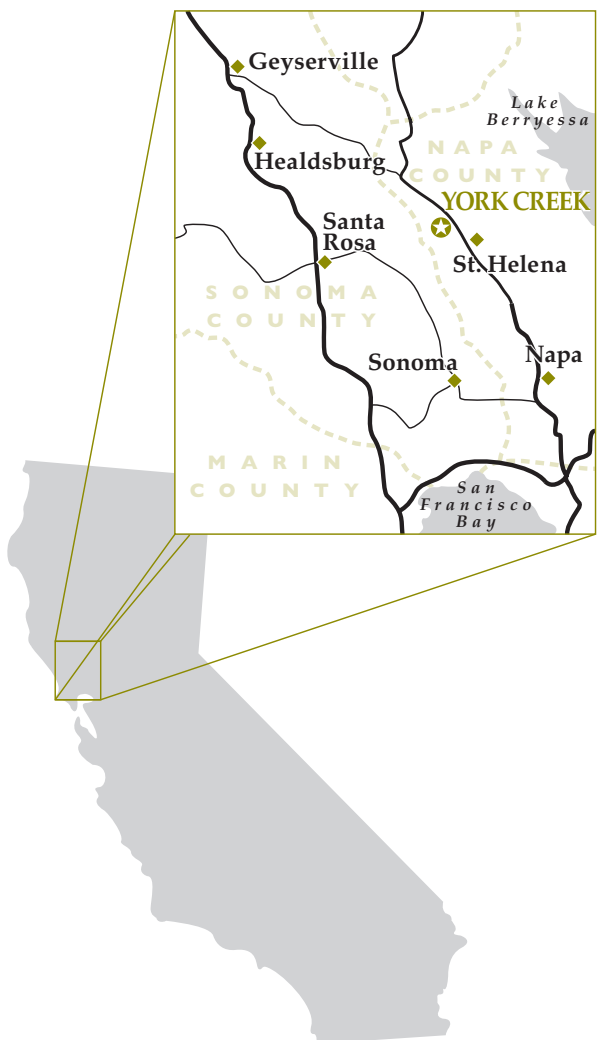
YORK CREEK

ZINFANDEL

09 Zinfandel, York Creek, bottled January 2011

After the very small harvest of 2008, the vines at York Creek set a more normal crop. Fully ripe, the grapes yielded a wine with layers of rich fruit. Vineyard parcels were hand-picked, and fermented separately on their natural yeasts. In spring, we selected Track, Kite Hill, and Mill for the final wine. As it aged in air-dried american oak barrels, we determined that including petite sirah (from Devil's Hill at York Creek) would add structure and definition. Appealing and full-bodied, this opulent zinfandel will be at its best over the next six to seven years. JO (8/10)

93% ZINFANDEL, 7% PETITE SIRAH
15.3% alcohol by volume



History

York Creek Vineyard, situated high on Spring Mountain, overlooks St. Helena and the Napa Valley from the west. Ridge came here in 1971 for the old-vine petite sirah. We first harvested York Creek zinfandel in 1975, and have made the zinfandel in every vintage since.

Vineyard

First RIDGE

Zinfandel

York Creek 1975

Location Spring Mountain, western edge of Napa County.

Elevation 1600' - 1800'

Soils Well-drained Boomer gravelly loam, Felton loam.

Vines Zinfandel, planted early 1970s, 16 acres. Zinfandel, planted 1989-90, 13 acres. Petite sirah, planted 1973, 5.3 acres.

Training Head trained, spur pruned.

Yields 2 tons per acre

Growing Season

Rainfall Thirty four inches (below normal)

Bloom Late-May

Weather A dry winter saved by spring rains and a warm, dry summer.

Vintage

Harvest Dates 21 - 26 September

Grapes Average brix 27.1°

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

Barrels 100% air-dried american oak barrels (20% new, 30% one and two years old, and 35% four and five years old).

Aging Twelve months in barrel

Winemaking

York Creek Vineyard grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 3 grams/liter tartaric acid and a total of 2 percent rehydration added to two particularly ripe parcels during fermentation. Minimum effective sulfur added (35 ppm at crush, 232 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.