

RIDGE 2010 MONTE BELLO CHARDONNAY

MONTE BELLO ESTATE VINEYARD 100% CHARDONNAY
SANTA CRUZ MOUNTAINS 14.4% ALCOHOL BY VOLUME

HISTORY

In 1949 William Short, retired theologian and then-owner of the Ridge “middle” vineyard (2070' - 2390'), planted several acres of chardonnay, which provided the 1962 estate Monte Bello Chardonnay for the Ridge partners' first vintage. From 1962 to 1984, four to eight barrels of chardonnay were produced each year under the Monte Bello designation. By 1985, younger, replanted vines had begun to supplant the older vines, whose yields had dropped to a quarter-ton per acre and we changed the designation to Santa Cruz Mountains. By 1999, the young vines had matured; we were able to select in most years several exceptional parcels for a Monte Bello chardonnay, a practice that continues to this day.

FIRST RIDGE MONTE BELLO CHARDONNAY: 1962

GROWING SEASON

Rainfall: 30 inches (average)

Bloom: Early June

Weather: Cool, late spring; cold summer; long, mild fall.

VINTAGE

Harvest Dates: 28 September - 19 October

Grapes: Average Brix 23.6°

Fermentation: Whole-cluster pressed. Juice aerated and racked to barrel for natural primary and secondary.

Selection: Three of the Monte Bello vineyard chardonnay parcels.

Barrels: 90% air-dried american oak and 10% french oak barrels (14% new, 31% one and two years, 56% three and four years old).

Aging: Eleven months in barrel

WINEMAKING

All estate-grown Monte Bello vineyard grapes, hand harvested. Whole cluster pressed. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. Minimum effective sulfur (30 ppm at the press, 45 ppm over the course of aging); unfiltered. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2010 Monte Bello, bottled February 2012
A late start and cool summer delayed ripening. The grapes were whole-cluster pressed, and the juice put to barrel in the cold lower cellar. As natural primary fermentations finished and malolactic began, the barrels were stirred every two weeks. In August, three parcels were combined — sixty percent from the steep terraces of Middle Block (1850'), thirty percent from Upper Block (2028'), and ten percent from Two Acre (1400'). This elegant chardonnay will continue to develop over the next ten years. EB (1/12)



Monte Bello Ridge overlooks San Francisco from the Santa Cruz Mountains, an appellation separating the North Coast from the Central Coast but not a part of either.

Elevation: 1400-2028'

Soils: Decomposing Franciscan green stone mixed with clay, laid over fractured limestone.

Age of Vines: 18.3 acres, planted 1976-1996.

Training: Head trained, cane pruned.

Yields: 2.4 tons per acre

Barrels Produced: 27

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VINEYARDS

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