

RIDGE 2010 EAST BENCH ZINFANDEL

DRY CREEK VALLEY 100% ZINFANDEL
SONOMA COUNTY 15.1% ALCOHOL BY VOLUME

HISTORY

Ridge has made the East Bench as a single-site zinfandel since 2006. One of our few single-variety wines, this zinfandel vineyard sits high on top of the bench land that overlooks Dry Creek Valley from the east.

FIRST RIDGE VINTAGE 2006

GROWING SEASON

Rainfall: 42 inches (above average)

Bloom: Late May

Weather: Cool, late spring; cold summer; two days of damaging heat in late August and a long, mild fall.

VINTAGE

Harvest Dates: 11 September – 1 October

Grapes: Average Brix 26.2°

Fermentation: Natural primary and secondary; twice daily pump-overs; pressed at ten days.

Barrels: 100% air-dried american oak barrels (20% new, 25% one and two years old, 45% three, four and five years old.)

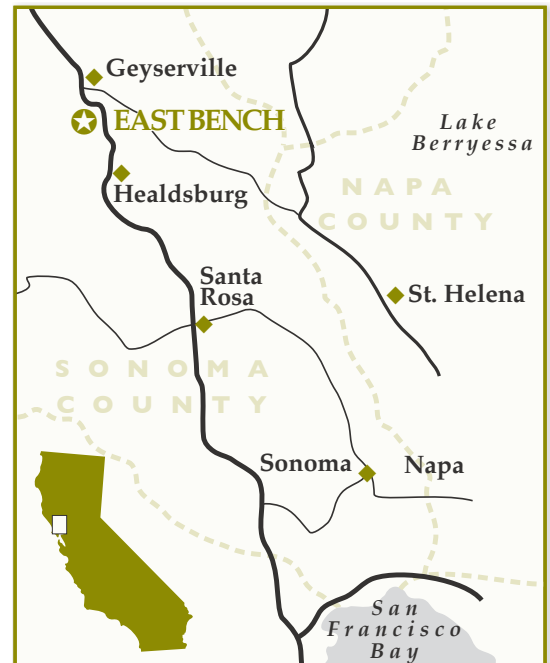
Aging: Thirteen months in barrel

WINEMAKING

All estate-grown grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria. 0.20 grams/liter tartaric acid added during fermentation. Minimum effective sulfur 35 ppm at crush, (180 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.



2010 Zinfandel, East Bench, bottled Jan 2012
Planted entirely to zinfandel, this twelve-year-old vineyard on the Dry Creek Bench set a small crop in 2010. Three days of extreme heat in late August sunburned clusters, further reducing the crop—and resulting in the most concentrated wine we have yet produced from this site. The seven vineyard blocks were harvested and fermented separately. After natural secondary fermentation, six of the seven were selected for the final wine, then aged for thirteen months in air-dried american oak barrels. This full bodied zinfandel can be enjoyed now, but will benefit from five to six years of bottle age. JO (1/11)



VINEYARD

East Bench Vineyard is located on the Eastern bench of Dry Creek Valley, Sonoma County

Soils: Gravelly clay loam

Age of Vines: 11 years

Training: Head trained (no trellis), spur pruned

Yields: 3.5 tons per acre

RIDGE
VINEYARDS

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