

RIDGE 2010 LYTTON ESTATE® PETITE SIRAH

DRY CREEK VALLEY 88% PETITE SIRAH
2% SYRAH, 2% PELOURSIN, 8% ZINFANDEL
SONOMA COUNTY 14.3% ALCOHOL BY VOLUME

HISTORY

The oldest petite sirah vines on our Lytton Estate were planted in 1901 and the youngest in 1998. We made our first wine from the property in 1972 and until 2002 when we bottled portions of the petite sirah as a separate wine for a limited release, it had always been included in the Lytton Springs Zinfandel. In 2003 we made another limited release and in 2009 our first national release. This is the second release of the Lytton Estate Petite Sirah to the national market.

FIRST RIDGE LYTTON ESTATE PETITE SIRAH 2002

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: 4 September - 4 October

Grapes: Average Brix 26.0°

Fermentation: Natural primary and secondary; pressed at nine days.

Barrels: 100% air-dried american oak barrels (15% new, 45% one and two years old, 25% three years and 25% four years old)

Aging: Fourteen months in barrel

WINEMAKING

All estate-grown grapes, hand harvested. Destemmed and partially crushed. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. 75 mg/L calcium carbonate added to moderate high acid. Minimum effective sulfur (35 ppm at crush; 190ppm 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 Petite Sirah bottled March 2012

Petite sirah is an important component of most Ridge zinfandels. Since 1970, however, we have also bottled it as a varietal wine. The 2010 comes from parcels on the western hills of Lytton Springs. Hand-harvested in late September, the grapes were destemmed, but left to ferment as whole berries—accentuating fruit and moderating tannins. After fermentation on native yeasts, the wine was pressed and, following malolactic, was racked to american oak for aging. Attractive aromatics make it enjoyable when young, though it will gain complexity over the next ten years. JO (1/12)



Lytton Estate Vineyard is located in the hills and bench land separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

Soils: Gravelly clay loam

Age of Vines: Petite sirah planted 1901 to 1998 at Lytton East (12 acres) and 1987 to 2001 at Lytton West (23 acres)

Training: Head trained (no trellis), spur pruned.

Yields: 1.5 to 3+ tons per acre

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