

# RIDGE 2011 THREE VALLEYS®

65% ZINFANDEL, 20% PETITE SIRAH, 9% CARIGNANE,  
3% MATARO, 2% ALICANTE BOUSCHET, 1% GRENACHE  
SONOMA COUNTY 13.8% 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 on its native yeast and naturally occurring malolactic 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.

## FIRST RIDGE THREE VALLEYS: 2001

## GROWING SEASON

Rainfall: 40 inches (above average)

Bloom: Mid-May

Weather: Wet spring and typical cool summer, with no sustained heat spells.

## VINTAGE

Harvest Dates: 19 September – 25 October

Grapes: Average Brix 23.6°

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 six days on average.

Barrels: 100% air-dried american oak barrels (10% new, 20% one and two years old, and 70% three, four and five years old).

Aging: Twelve months in barrel

## WINEMAKING

All grapes hand-harvested, destemmed and crushed. Fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria. A total of 0.25 grams/liter tartaric acid was added. Minimum effective sulfur (35ppm at crush, 99 ppm over the course of aging). Sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2011 Three Valleys, bottled February 2013

This, our only multi-vineyard wine, comes from three of the finest appellations in Sonoma County. As with our single-vineyard wines, the grapes are harvested by hand, fermented on native yeasts and aged in small cooperage. Cool summer weather delayed ripening; we began harvesting in mid-September, finishing in late October. We chose the most accessible lots from eight ranches for the 2011. This elegant wine has generous fruit, and will be most enjoyable over the next four to five years. JO (12/12)



Three vineyards in Dry Creek, three in Alexander, and one in Russian River Valley.  
Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.  
Age of 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

**RIDGE**  
VINEYARDS

408.867.3233 www.ridgevine.com  
Exceptional single-vineyard wines since 1962.

17100 Monte Bello Road, Cupertino, CA 95014  
650 Lytton Springs Road, Healdsburg, CA 95448