

RIDGE
VINEYARDS

TO ORDER

To secure your reorder quantities, please visit our website or call us at **408.867.3233**. As always, member discounts apply.

Wine	Retail Price	Member Price 1-11 btls	Case Price 12+ btls
2011 Buchignani Zinfandel	No Reorders Available		
2012 Mazzoni Home Ranch	\$32.00	\$28.80	\$27.20
2014 Buchignani Carignane	\$28.00	\$25.20	\$23.80
2014 Geyserville Essence	\$50.00	\$45.00	\$42.50

More details at www.ridgewine.com

UPCOMING EVENTS



MONTE BELLO COLLECTOR FINAL ASSEMBLAGE TASTING*

May 21st & 22nd

Monte Bello, Santa Cruz Mountains

ZINS, BLENDS & BBQ

June 25th

Monte Bello, Santa Cruz Mountains

FARM-TO-GRILL

July 2nd & 3rd

Lytton Springs, Dry Creek Valley

FALL RELEASE CELEBRATION

August 27th & 28th

Monte Bello, Santa Cruz Mountains

FALL RELEASE CELEBRATION

September 3rd

Lytton Springs, Dry Creek Valley

HARVEST DINNER IN THE VINEYARD

September 24th

Lytton Springs, Dry Creek Valley

**open to Monte Bello Collector members only*

For more information visit:
www.ridgewine.com/events

VISIT OUR WINERIES

Visit our two unique locations: in the heart of Sonoma County's Dry Creek Valley and high on Monte Bello Ridge in California's rugged Santa Cruz Mountains.



Lytton Springs

Near Healdsburg in the heart of Sonoma's zinfandel country. A sustainable, photo-voltaic powered winery of straw-bale and earth-plaster construction, surrounded by hundred-year-old zinfandel vines.



Monte Bello

Above the San Francisco Peninsula at 2300' elevation. An old, historic winery, and vineyards planted to the Bordeaux varietals.

Members receive complimentary tastings at both of our properties and exclusive discounts on seated small-group tastings and events. An RSVP is required. Visit www.ridgewine.com/visit to register.

RIDGE
VINEYARDS
Exceptional single-vineyard wines since 1962



SPRING 2016

RIDGE 2011 BUCHIGNANI RANCH ZINFANDEL

78% ZINFANDEL, 22% CARIGNANE
38 BARRELS PRODUCED

Winemaker's Notes: This is the companion wine to the carignane from the same old-vine vineyard. The zinfandel is planted primarily in the center, side by side with the carignane. The vines are over seventy-five years old, head pruned, and very low-yielding. Cool spring weather delayed bud break; moderate temperatures extended the ripening season. We picked from September 16 to 21. As in years past, we blended in some old-vine carignane to soften tannins and accentuate fruit. After a natural-yeast fermentation, the wine aged for twelve months in air-dried american oak. Delicious now, it will be at its best over the next four to five years. JO (12/12)

RIDGE 2012 MAZZONI HOME RANCH CARIGNANE

58% CARIGNANE, 41% ZINFANDEL, 1% PETITE SIRAH
46 BARRELS PRODUCED

Winemaker's Notes: A short, dry winter prompted an early start to the growing season, but brought drought to Northern California. Although unirrigated, these deep-rooted century-old vines ripened a small, flavorful crop. The five parcels fermented separately on native yeasts. Once pressed, and natural malolactic complete, the wines were blindtasted; all five were combined. Sixteen months in air-dried american oak added spice and softened tannins. This sensuous wine shows the complexity of a carignane-dominant field-blend. Elegant and approachable now, it will be most enjoyable over the next five or six years. EB (1/14)

RIDGE 2014 BUCHIGNANI RANCH CARIGNANE

100% HILLSIDE GROWN, OLD VINE CARIGNANE
46 BARRELS PRODUCED

Winemaker's Notes: Warm weather arrived early, and continued through summer. The heat brought our earliest Buchignani harvest to date; we began August 28, and finished September 3. The five blocks fermented separately; after malolactic, we chose Top, Front, and Hillside blocks for their richness and intensity. This old-vine carignane is one of the ripest in recent years. It shows abundant red fruit and firm acidity—hallmarks of the varietal. Enjoyable now, it will be at its best over the next five or six years. JO (8/15)

OPTIONAL SHIPMENT

RIDGE 2014 GEYSERVILLE[®] ESSENCE

51% ZINFANDEL, 49% PETITE SIRAH
9½ BARRELS PRODUCED

Winemaker's Notes: After seven years, growing conditions at Geyserville were, once again, ideal for producing an essence. The grapes must reach extreme ripeness for fermentation to stop at the point of natural stability that allows the wine to hold its residual sugar. Made from the exact vineyard rows that produced the 2007, this seductive essence can be enjoyed over the next ten to twenty years. EB (10/15)



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