

RIDGE 2013

CABERNET SAUVIGNON

ESTATE

Monte Bello Parcels: 54 tons from 48 acres
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
 75% CABERNET SAUVIGNON, 20% MERLOT, 3% PETIT VERDOT,
 2% CABERNET FRANC 13.8% ALCOHOL BY VOLUME

HISTORY

In 1886 the first blocks of the Monte Bello vineyard were planted and construction on the winery begun. The first vintage was the 1892. In the early 1940s, the last of the old vineyard was abandoned; in the late forties a few blocks were replanted. Those cabernet vines—now over sixty-five years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until 1974. By then other abandoned blocks had been replanted and their fruit considered for use in the Monte Bello. A number of those consistently produced a more accessible wine that developed its full complexity earlier and these were combined as the “Santa Cruz Mountains.” With the 2008 vintage the name of this stylistically distinct wine became the Ridge Estate Cabernet Sauvignon, stressing the principal varietal and the Monte Bello estate vineyard as its source.

FIRST RIDGE SANTA CRUZ MOUNTAINS: 1978
 FIRST RIDGE ESTATE CABERNET SAUVIGNON: 2008

GROWING SEASON

Rainfall: 20.5 inches (below average)
 Bloom: Early June
 Weather: Moderate summer and fall

VINTAGE

Harvest Dates: 6 September – 8 October
 Grapes: Average Brix 24.6°
 Fermentation: Grapes destemmed, and 20% sorted by Mistral equipment; 100% whole berries fermented on the native yeasts. Pressed at five days. Natural malolactic initiated in tank, finished in barrel with additional 18 weeks of lees contact.
 Selection: Fifteen of twenty estate Cabernet parcels.
 Barrels: 100% air-dried american oak barrels; (48% new, 42% one year and 10% two years old).
 Aging: Twenty months in barrel

WINEMAKING

Sustainably farmed, hand harvested, estate-grown grapes; destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; 0.34g/L calcium carbonate to moderate unusually high natural acidity in four of twenty distinct parcels; 1.1% water addition to nine of the twenty lots; minimum effective sulfur (30ppm at crush, 97 ppm during aging); a fining of 15 fresh, organic egg whites per barrel for the press wine; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

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

2013 Estate Cabernet, bottled August 2015
 A second year of drought led to a mild winter, and February budbreak. The unusually early start, small crop, and warm summer, moved the harvest from October to September for the first time in fifty years. Tannins extracted quickly, and we pressed at five days to maintain balance. We selected and combined seventeen lots which were then aged in new and one-year-old american oak for twenty months. This fine vintage has intensity, firm acid, and a complex mineral element. Enjoyable now, it will develop fully over the next decade. EB (4/15)



Our Estate Vineyard is located in the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast, but not part of either.

Elevation: 1300' to 2670'
 Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.
 Age of Vines: Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8, 2008.
 Training: Head-trained, cane-pruned, on vertical trellis, vertical shoot positioned.
 Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)
 Yields: 1.1 tons per acre



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