

# RIDGE 2013 MONTE BELLO CHARDONNAY

100% CHARDONNAY  
SANTA CRUZ MOUNTAINS

MONTE BELLO ESTATE VINEYARD  
14.5% ALCOHOL BY VOLUME

## HISTORY

In the late 1940's William Short, retired theologian and then-owner of the Ridge Torre vineyard (2070' - 2390'), planted several acres of chardonnay, which provided the 1962 estate Monte Bello Chardonnay for the Ridge partners' first vintage. From 1962 to 1984, four to eight barrels of chardonnay were produced each year under the Monte Bello designation. By 1985, younger, replanted vines had begun to supplant the older vines, whose yields had dropped to a quarter-ton per acre and we changed the designation to Santa Cruz Mountains. By 1999, the young vines had matured; we were able to select in most years several exceptional parcels for a Monte Bello chardonnay, a practice that continues to this day.

FIRST RIDGE MONTE BELLO CHARDONNAY: 1962

## GROWING SEASON

Rainfall: 20.5 inches (below average)

Bloom: Early June

Weather: Moderate summer and fall

## VINTAGE

Harvest Dates: 8 – 15 September

Grapes: Average Brix 23.8°

Fermentation: Whole-cluster pressed. Natural primary finished February 2014 and secondary finished by May 2014.

Selection: 100% Monte Bello vineyard chardonnay parcels.

Barrels: 88% air-dried american oak and 12% french oak barrels (6% new, 33% one to two years, 61% three to six years old).

Aging: Seventeen months in barrel

## WINEMAKING

Sustainably farmed, hand harvested, estate-grown Monte Bello grapes; whole cluster pressed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; oak from barrel fermentation and aging; minimum effective sulfur for this wine (25 ppm at the press, 154 ppm over the course of aging); bottled without filtration. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



*2013 Chardonnay, Monte Bello, bottled 3/15*  
Two major December storms delivered almost all the year's rainfall. The drought resumed; bud-break came in mid-February, harvest in early September. After natural fermentation in barrel, malolactics began in January, and finished by mid-May. Vintage quality was excellent: we chose nearly half the parcels for this wine. Combined, they aged on their lees, which settled for bottling without filtration. This classic Monte Bello shows distinct minerality and firm acid; it will develop fully over the next fifteen years.

EB (1/15)



Monte Bello Ridge overlooks San Francisco from the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast but not a part of either.

Elevation: 1400' - 1900'

Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.

Training: Head-trained, cane-pruned, vertical trellis, vertical shoot positioned.

Yields: 2.8 tons per acre

**RIDGE**  
VINEYARDS

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