

RIDGE 2013

MONTE BELLO

Monte Bello Parcels: 79.8 tons from 65.4 acres
MONTE BELLO ESTATE VINEYARD
80% CABERNET SAUVIGNON 8% PETIT VERDOT,
7% CABERNET FRANC, 5% MERLOT 13.6% ALCOHOL BY VOLUME

HISTORY

In 1886, high in the Santa Cruz Mountains, the first Monte Bello vineyards were planted, and winery construction begun. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; some vines survived into the late 30's, but by the 1940s they were effectively abandoned. Eight acres of cabernet sauvignon were replanted in 1949. These were the source of the first Ridge Monte Bello (1962) and subsequent vintages until 1974 when younger blocks replanted in the 1960's were considered for inclusion. Since then, the historic vineyards on the ridge have gradually been replanted.

FIRST RIDGE MONTE BELLO 1962

GROWING SEASON

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

VINTAGE

Harvest Dates: 7 September - 8 October
Grapes: Average Brix 24.8°
Fermentation: Grapes destemmed, 100% whole berries. Automated berry sorting followed by hand sorting. Fermented on the native yeasts. Pressed at eight days. Natural malolactic.
Selection: Nineteen of twenty-six Monte Bello parcels
Barrels: 100% new air-dried american oak, 98% american oak, 2% french oak
Aging: Sixteen 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; 0.37 g/L calcium carbonate to moderate the high natural acidity in ten of the twenty-six parcels; 1.2% water addition to six of twenty-six lots during fermentation; oak from barrel aging; minimum effective sulfur 30 ppm at crush, 104 ppm during aging; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2013 Monte Bello, bottled May 2015
By late summer, a second drought year had pushed the vines to their limit with water stress. The resulting small berries reduced the crop, which ripened three weeks earlier than any in our fifty-year history. Fermented as whole berries, and pressed at eight days, the wines were transferred to barrel for natural malolactic. Nineteen of twenty-six lots—including only one of merlot—were selected for the 2013. This superb vintage shows Monte Bello's mineral character and firm acidity. Complex secondary qualities will develop within fifteen years, and the wine will age beautifully for twenty more. EB (3/15)



Monte Bello Vineyard is located in the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast, but not a part of either. We overlook San Francisco 32 miles to the north and the Pacific 15 miles to the west.

Elevation: 1300' to 2760'

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

Age of Vines: Cabernet sauvignon planted 1949-1995, 66.4 acres; Merlot planted 1968-1997, 12.8 acres; Cabernet franc planted 1969-2008, 3.2 acres

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

Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)

Yields: 1.22 tons per acre

RIDGE
VINEYARDS

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

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