

RIDGE 2014 LYTTON SPRINGS

69% ZINFANDEL, 18% PETITE SIRAH, 11% CARIGNANE
2% MATARO (MOURVEDRE) SONOMA COUNTY
DRY CREEK VALLEY 14.4% ALCOHOL BY VOLUME

HISTORY

In 1972, Ridge made its first Lytton Springs from vines planted on the eastern half of the vineyard at the turn of the century. Both the eastern and western portions of the vineyard were purchased in the early 1990s, (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved to "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varietals.

FIRST RIDGE LYTTON SPRINGS: 1972

GROWING SEASON

Rainfall: 18 inches (½ of normal)

Bloom: Mid-May, with veraison by mid-August.

Weather: Very dry and cold December and January; most of the rain fell February through April. Cool spring and early summer delayed ripening.

VINTAGE

Harvest Dates: 27 August - 16 September

Grapes: Average Brix 24.7°

Fermentation: Petite Sirah was whole berry fermented, all others full crush. 100% Natural primary and secondary; pressed at eight days.

Barrels: 100% air-dried american oak barrels (20% new; 60% one, two and three years old; 20% four and five years old).

Aging: Thirteen months in barrel

WINEMAKING

Hand harvested, sustainably grown, estate grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (35 parts per million at crush, 115 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2014 Lytton Springs, bottled January 2016
April rains disrupted flowering and reduced yields, but gave the vines enough water to survive a third year of drought. Mild temperatures in August proved ideal for ripening. The thirty-four parcels were fermented separately; we combined the twenty-five that best expressed the vineyard's distinctive character. Thirteen months in barrel has softened tannins and added complexity. Enjoyable in its youth, this fine wine will evolve over the next ten years. JO (9/15)



Lytton Springs Vineyard is located on the bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

Soils: Varied, with a predominance of gravelly clay; gravelly clay loam on hillsides.

Varietals: 74% Zinfandel, 16% Petite Sirah, 8% Carignane, 2% Mataro

Age of Vines: Lytton East: zinfandel, petite sirah, and carignane planted 1901 (32 acres) and 1910 (11 acres); zinfandel and petite sirah, planted 1997-1998 (5 acres), Lytton West: zinfandel, petite sirah, carignane, re-planted 1953 – 1968 (26 acres); zinfandel and petite sirah, planted 1980's (2.5 acres); zinfandel and petite sirah planted in 1990's (42.8 acres); zinfandel, limited petite sirah, limited carignane, in 2000's (60 acres).

Training: Head trained (no trellis) spur pruned.

Yields: 1.5 to 3.0 tons per acre



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408.867.3233

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