

RIDGE 2014 THREE VALLEYS SONOMA COUNTY

65% ZINFANDEL, 17% PETITE SIRAH, 14% CARIGNANE,
4% GRENACHE 14.5% ALCOHOL BY VOLUME

HISTORY

The history of the Ridge Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, ten. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented on its native yeast and naturally occurring malolactic at both Monte Bello and Lytton Springs wineries. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at its finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins

FIRST RIDGE THREE VALLEYS: 2001

GROWING SEASON

Rainfall: 18 inches (1/2 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 followed by an early, warm summer.

VINTAGE

Harvest Dates: 27 August - 23 September

Grapes: Average Brix 25.0°

Fermentation: No inoculation; natural primary and secondary. Grapes fully crushed; pressed at nine days.

Barrels: 100% air-dried american oak barrels (6% new, 43% one and two years old, and 51% three to six years old).

Aging: Fifteen months in barrel

WINEMAKING

Hand-harvested grapes, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; a total of 0.27 grams/liter tartaric acid; 0.5% water addition; egg whites; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 179ppm over the course of aging); membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2014 Three Valleys, bottled February 2016
Despite a dry winter, late spring rains carried the vines to harvest. Reduced yields and a warm summer quickly ripened the crop. Long, slow fermentations finished sugar, while extracting significant tannin. Barreling down early gave this vintage more time in wood than any thus far. Appealing now, it will be most enjoyable over the next five years. JO/EB (11/15)



Three vineyards in Dry Creek, five in Alexander, and two in Russian River Valley.
Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.
Age of Vines: Approximately 20% eighty to one hundred years old, 50% thirty-five to forty-five years, 30% seven to fourteen years.
Training: Head trained (no trellis), spur pruned.
Yields: 1.5 to 3.0 tons per acre



RIDGE
VINEYARDS

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