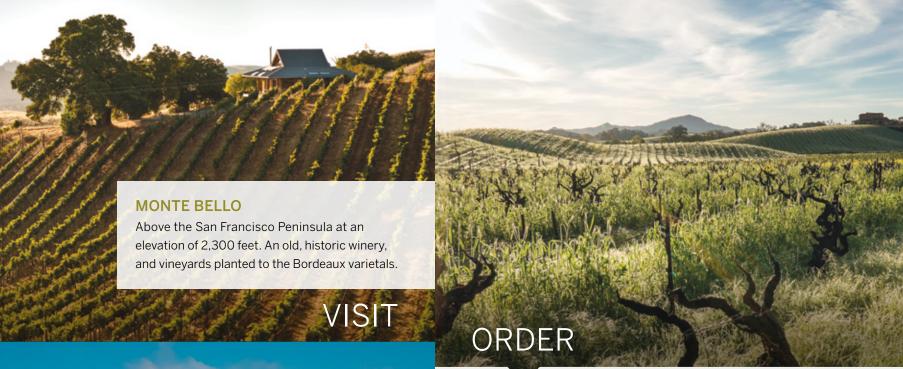


selections are only available during the holidays and return to the vault, if they haven't sold out, with the arrival of the New Year.

to help you create a custom pack that meets your specific needs. A complimentary gift box is included with all gifts and you may upgrade to a Ridge logo wood box for an additional charge. We also offer a variety of wine accessories, gift cards, and gift memberships. These offerings are sure to please your loved ones and are perfect for company gift giving.

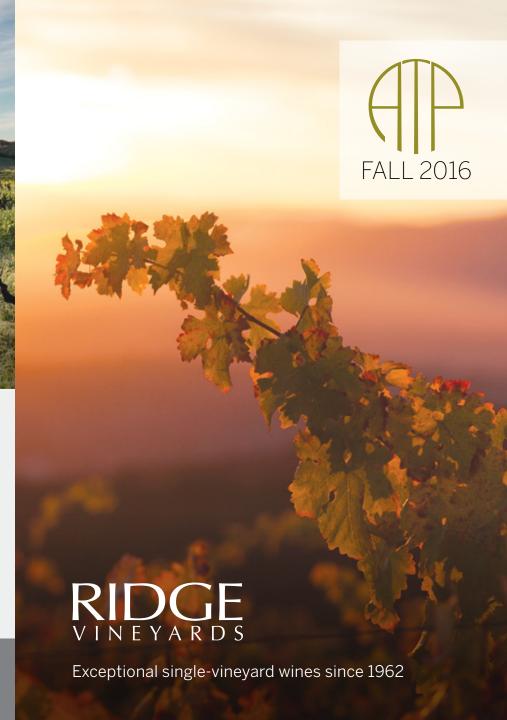
Share the gift of Ridge this holiday season. Once a year, we carefully select a variety of gift offerings from our library specifically for the gift giving season. These LYTTON SPRINGS Near Healdsburg in the heart of Sonoma County's In addition to our array of ready-made gift packs, we are happy zinfandel country. A sustainable, photo-voltaic powered winery of straw-bale and earth-plaster construction, surrounded by hundred-year-old zinfandel vines. Gift pack selections are announced the first week of November with more information available at www.ridgewine.com/holidaygifts



FALL SELECTIONS	RETAIL	MEMBER	CASE (12+)
2012 LYTTON SYRAH/GRENACHE	\$36.00	\$32.40	\$30.60
2013 LYTTON PRIMITIVO	\$34.00	\$30.60	\$28.90
2013 CARMICHAEL ZINFANDEL	\$30.00	\$27.00	\$25.50

To secure your reorder quantities and get more details, please visit **ridgewine.com** or call 408.867.3233.





RIDGE 2012 LYTTON ESTATE SYRAH/ GRENACHE

50% SYRAH 50% GRENACHE

Winemaker's Notes: Abundant sunshine provided ideal growing conditions, and a smaller-thanaverage crop allowed the fruit to develop intense flavor and color. Harvested in early October, the grapes were destemmed, but not crushed; all four parcels (two of each varietal) fermented separately. The wine aged for two years in american oak, and was racked quarterly for clarity. It will be most enjoyable over the next seven to nine years. EB (9/14)

RIDGE

SYRAH/

GRENACHE

RIDGE 2013 LYTTON ESTATE[®] PRIMITIVO

89% PRIMITIVO 11% PETITE SIRAH

Winemaker's Notes: These five acres are planted to primitivo, a zinfandel clone from the Puglia region of Italy. We thinned for concentration, and fermented half with the cap submerged and half with it floating. After combining the two, we added petite sirah for firmer structure. Rich with well-defined fruit, this excellent wine will develop over the next five to six years. JO (11/14)



CARMICHAEL

ZINFANDEL

RIDGE 2013 CARMICHAEL ZINFANDEL

> 88% ZINFANDEL 8% PETITE SIRAH 4% CARIGNANE

Winemaker's Notes: Despite the drought, these vines set a large crop. This slowed ripening, and delayed harvest to mid-October. Juice was circulated twice daily during a seven-day fermentation, resulting in excellent color and balanced tannins. When uninoculated malolactic finished, the selected parcels were combined and moved to american oak for aging. Quarterly racking maintained freshness. and clarified the wine naturally. This appealing zinfandel can be enjoyed now, but will continue to develop over the next five to six years. EB (1/15)

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LYTTON ESTATE SYRAH/GRENACHE

HISTORY

Ridge became involved with grenache quite by accident when, in 1972, we first harvested the vines planted in 1902 on the eastern hills of Lytton Springs. Though we didn't know it then, one of the hills had a high percentage of grenache interplanted with zinfandel. Ridge bought Lytton Springs' western vineyards in 1995, acquiring a mixed grenache block planted in 1963, and a straight grenache block planted in 1991. We currently have 3.1 acres of mature syrah, and 6.6 acres of syrah planted in 2001.

LYTTON ESTATE PRIMITIVO

In 2004, we replanted a five-acre block at Lytton West to primitivo, one of the clones of zinfandel from the Puglia region of southern Italy. Primitivo is the Italian name for a grape brought from Croatia to southern Italy in the late 18th century. It had come from Croatia to Vienna in the 16th century, and from there to America in the 1820s as zinfandel. For added structure, we included petite sirah from an adjoining block. This is the fourth time we have bottled primitivo as a separate wine.

CARMICHAEL ZINFANDEL

Originally a part of the Rancho Sotoyome Spanish land grant, these one hundred acres were purchased in the mid-1800s by Archibald Carmichael. Ridge began farming the upper half of the ranch in 2000. The soils differ considerably between the upper and lower blocks. The Carmichael comes principally from the west side of the abandoned right of way of the old Northwestern Pacific railroad where soils transition from gravel to clay. This is our ninth release from the ranch.