

RIDGE 2014 MONTE BELLO CHARDONNAY

100% CHARDONNAY
SANTA CRUZ MOUNTAINS

MONTE BELLO ESTATE VINEYARD
14.2% 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: 11.8 inches (40% of normal)

Bloom: Mid-May

Weather: Very dry December & January; most of the rain fell February through April. Overall above average temperatures at Monte Bello.

VINTAGE

Harvest Dates: 26 August – 4 September

Grapes: Average Brix 23.6°

Fermentation: Whole-cluster pressed. Natural primary finished December 2014 and secondary finished by April 2015.

Selection: 100% Monte Bello vineyard chardonnay parcels.

Barrels: 92% air-dried american oak and 8% french oak barrels (8% new, 46% one to two years, 46% three to six years old.

Aging: Nineteen 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 (30 ppm at the press, 74 ppm over the course of aging); bottled without filtration. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



RIDGE
VINEYARDS

408.867.3233

www.ridgevine.com

Exceptional single-vineyard wines since 1962.

2014 Chardonnay, Monte Bello, bottled 5/16
In this third drought year, light spring rains helped the vines through a hot, dry summer. Full flavor was reached in late August, and we harvested early. Barrel-fermented in our cool underground cellar, the wines finished by June. Four lots showed classic Monte Bello character; they were assembled and returned to the oldest barrels for continued aging. This fresh, lively wine will be enjoyable over the next nine to twelve years.
EB (3/16)



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: 2.6 tons per acre

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