

RIDGE 2015 LYTTON SPRINGS

74% ZINFANDEL, 16% PETITE SIRAH, 8% CARIGNANE
2% MATARO (MOURVEDRE) SONOMA COUNTY
DRY CREEK VALLEY 14.5% 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: 33.2 inches (just below normal)

Bloom: Mid-May

Weather: Very wet December, followed by the driest January on record (0.05").

Cool, wet, late spring helped with rainfall totals, but reduced our crop across all varieties. Harvest started early (mid-August) and finished quickly.

VINTAGE

Harvest Dates: 17 August - 15 September

Grapes: Average Brix 25.4°

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 (15% new; 45% one, two and three years old; 40% four and five years old).

Aging: Fourteen 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, 88 ppm over the course of aging); 0.6% water addition; .002 g/L tartaric acid; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2015 Lytton Springs, bottled January 2017
Rain during the first week of April, though welcome, disrupted flowering reducing yields. The fruit ripened quickly in the warm summer weather. Harvest began August 17, the earliest ever. We managed extraction of color and tannin by limiting pump-overs to once daily. After malolactic, we chose twenty-four of the thirty-three separate fermentations for their concentrated fruit and elegant structure. This excellent vintage is appealing now and will improve over the next ten years. JO (11/16)



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

