

RIDGE 2015

MONTE BELLO

Monte Bello Parcels: 77.4 tons from 63.2 acres
MONTE BELLO ESTATE VINEYARD 13.5% ALCOHOL BY VOLUME
MONTE BELLO VINEYARD 77% CABERNET SAUVIGNON,
11% MERLOT, 7% PETIT VERDOT, 5% CABERNET FRANC

HISTORY

In 1886, high in the Santa Cruz Mountains, the first Monte Bello vineyards were planted, and winery construction begun. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; some vines survived into the late 30's, but by the 1940s they were effectively abandoned. Eight acres of cabernet sauvignon were replanted in 1949. These were the source of the first Ridge Monte Bello (1962) and subsequent vintages until 1974 when younger blocks replanted in the 1960's were considered for inclusion. Since then, the historic vineyards on the ridge have gradually been replanted.

FIRST RIDGE MONTE BELLO 1962

VINTAGE

Rainfall: 24.4 inches (below normal)

Bloom: Early June

Weather: Wet December & driest January on record; spring rains were below normal with warm temperatures. End of spring was cool with ocean fog and drizzle adding 3+ inches of rain allowing the vines to grow nicely. Moderate summer resulted in early ripening and we began picking in early September.

Harvest Dates: 9 September - 8 October

Grapes: Average Brix 24.0°

WINEMAKING

Fermentation: Grapes destemmed, 100% whole berries. Automated berry sorting. Fermented on the native yeasts. Pressed at eleven days. Natural malolactic.

Selection: Twenty-two of twenty-five Monte Bello parcels

Barrels: 94% new air-dried oak, 6% one year old, 97% american oak, 3% french oak

Aging: Sixteen months in barrel

Sustainably farmed, hand-harvested, estate-grown grapes; destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; 0.42 g/L calcium carbonate added to moderate the high natural acidity in nineteen of the twenty-five parcels; oak from barrel aging; minimum effective sulfur 35 ppm at crush, 65 ppm during aging; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2015 Monte Bello, bottled May 2017

A mild winter brought early bud-break. Unfortunately, cold temperatures returned and storms swept through during bloom reducing yields. Summer's warmth hastened ripening for a September harvest. Grapes from twenty-four parcels fermented separately. Once barrel malolactics finished, we made our first selection in January. In April three wonder-ful lots were added at the second assemblage. This elegant vintage, shows superb intensity. It will develop fully over the next thirty years. EB (3/17)



SITE

Monte Bello Vineyard is located in the Santa Cruz Mountains, a stand-alone appellation separating the North Coast from the Central Coast, but not a part of either. We overlook San Francisco 32 miles to the north and the Pacific 15 miles to the west.

Elevation: 1300' to 2760'

Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.

Age of Vines: Cabernet Sauvignon planted 1949-1995, 66.4 acres; Merlot planted 1968-1997, 12.8 acres; Cabernet Franc planted 1969-2008, 3.2 acres; Petit Verdot planted 1988 and 1990 at Torre vineyard, 2.1 acres; and planted 2008 at Rousten vineyard, 1.2 acres.

Training: Head-trained, cane pruned, on vertical trellis, vertical shoot positioned

Yields: 0.4-2.6 tons per acre, average – 1.22 tons per acre

RIDGE
VINEYARDS

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Exceptional single-vineyard wines since 1962.

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