

RIDGE 2016 THREE VALLEYS SONOMA COUNTY

68% ZINFANDEL, 15% CARIGNANE, 12% PETITE SIRAH,
5% GRENACHE 14.3% 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, eight. 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: 31.6 inches

Bloom: Mid-May

Weather: A wet December and January helped ease the drought which emphatically ended in March. Cool weather in April reduced our crop a bit. Harvest started early (mid-August) and finished early October.

Harvest Dates: 20 August – 5 October

Grapes: Average Brix 24.3°

WINEMAKING

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

Barrels: 100% air-dried american oak barrels (5% new, 49% one and two years old, and 46% three and four years old).

Aging: Ten months in barrel

Hand-harvested grapes, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; a total of 0.17 grams/liter tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 116ppm 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.



2016 Three Valleys, bottled Feb 2018
A fifth year of drought threatened to leave the vines short on water. Thankfully late spring storms carried them through a very warm summer. Harvest started two weeks earlier than usual and quality was superb. Short fermentations extracted elegant tannins. Appealing now, the wine shows beautiful fruit, layered with exotic spice, and complex minerals. It will be most enjoyable over the next five years.
JO/EB (12/17)



SITE

Five vineyards in Alexander Valley, two in Dry Creek Valley, and one 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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