

RIDGE 2016 LYTTON SPRINGS

69% ZINFANDEL, 23% PETITE SIRAH, 6% CARIGNANE,
2% MATARO SONOMA COUNTY
DRY CREEK VALLEY 14.4% 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

VINTAGE

Rainfall: 38 inches

Bloom: Mid-May

Weather: A wet December and January helped ease the drought which emphatically ended in March. Fine weather in May rebounded our crop to near normal levels.

Harvest started early (late-August) and finished in mid-September.

Harvest Dates: 29 August - 15 September

Grapes: Average Brix 24.8°

WINEMAKING

Fermentation: 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

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, 71 ppm over the course of aging); 0.3% water addition; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



RIDGE
VINEYARDS

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Exceptional single-vineyard wines since 1962.

2016 Lytton Springs, bottled December 2017
Welcome winter rains brought relief from the drought. Fine weather in May was ideal for flowering and fruit set; crop levels rebounded to near normal levels. Natural yeast fermentations were slow but steady. Plentiful color and tannin balanced the sumptuous dark fruit typical of Lytton Springs. Aging for fourteen months in tempered american oak adds a touch of spice. Appealing as a young wine, this exceptional vintage will mature over the next ten years. JO (8/17)



SITE

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.

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, petite sirah, and carignane, in 2000's (60 acres).

Training: Head trained (no trellis) spur pruned.

Yields: 1.5 to 3.5 tons per acre



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