

RIDGE 2016 CHARDONNAY ESTATE

100% CHARDONNAY MONTE BELLO ESTATE VINEYARD
SANTA CRUZ MOUNTAINS 14.3% ALCOHOL BY VOLUME

HISTORY

Ridge produced its first chardonnay in 1962 from fully-mature vines planted in the late 1940s on the Monte Bello estate vineyard. Production never exceeded ten barrels, and Monte Bello chardonnay was sold principally at the winery. Several great vintages, among them the 1973, '74, '79, and '84, showed that our cool climate and fractured limestone sub-soils were well suited to the varietal. By 1985, the old vines were producing less than a half-ton per acre and were taken out. The younger vines, planted in the '70s, provide the majority of grapes today. Initially these newer plantings were on the "lower" vineyard—not yet farmed as part of the Monte Bello estate—so the wine was called "Santa Cruz Mountains" and these vines have long since been included. Since 2009 the wine has been designated Ridge Estate Chardonnay. In years when differences among lots are sufficient to warrant a separate bottling, we make a limited amount of Monte Bello Chardonnay as well.

FIRST RIDGE CHARDONNAY SANTA CRUZ MOUNTAINS: 1985
FIRST RIDGE ESTATE CHARDONNAY (THE NEW DESIGNATION): 2009

VINTAGE

Rainfall: 21.9 inches (below normal)

Bloom: May

Weather: A very 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 September and finished quickly.

Harvest Dates: 7 - 15 September

Grapes: Average Brix 23.7°

WINEMAKING

Fermentation: Grapes are whole-cluster pressed and barrel fermented. Natural primary and natural secondary (malolactic) fermentations.

Selection: Nine of the twelve Estate Chardonnay parcels.

Barrels: 85% air-dried american oak, 15% french oak; 11% new, 51% one and two years old, 38% three and four years old.

Aging: Eleven months in first-fill, another four months extended settling in neutral barrels.

Sustainably farmed, hand-harvested estate-grown Monte Bello vineyard grapes; whole-cluster pressed; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (25 ppm initially to barrels, 45 ppm over the course of aging). In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2016 Estate Chardonnay, bottled 12/17
Winter was long and cold. For a second year, crop size was reduced by spring rain at bloom. Cool weather in August slowed ripening and pushed harvest out to mid-September. Barrel fermented, the wines remained on gross lees for ten months through the end of malolactic. Once assembled, it spent another four months in the cellar to fully clarify. Showing intense mountain fruit and elegance, it is enjoyable now. EB (8/17)



SITE

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.

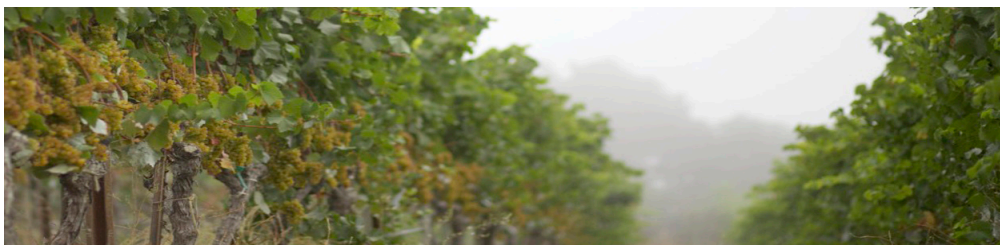
Elevation: 1,400 - 2,000'

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

Vines: 15.4 acres, planted 1982 - 1998.

Training: Head trained, cane pruned, vertical trellis, vertical shoot positioned.

Yields: 1.0 - 3.0 tons per acre



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RIDGE 2015

CABERNET

SAUVIGNON

ESTATE

Monte Bello Parcels: 60 tons from 41.7 acres
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
 81% CABERNET SAUVIGNON, 16% MERLOT, 2% PETIT VERDOT,
 1% CABERNET FRANC 13.5% ALCOHOL BY VOLUME

HISTORY

In 1886 the first blocks of the Monte Bello vineyard were planted and construction on the winery begun. The first vintage was the 1892. In the early 1940s, the last of the old vineyard was abandoned; in the late forties a few blocks were replanted. Those cabernet vines—now over sixty-five years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until 1974. By then other abandoned blocks had been replanted and their fruit considered for use in the Monte Bello. A number of those consistently produced a more accessible wine that developed its full complexity earlier and these were combined as the “Santa Cruz Mountains.” With the 2008 vintage the name of this stylistically distinct wine became the Ridge Estate Cabernet Sauvignon, stressing the principal varietal and the Monte Bello estate vineyard as its source.

FIRST RIDGE SANTA CRUZ MOUNTAINS: 1978
 FIRST RIDGE ESTATE CABERNET SAUVIGNON: 2008

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 – 9 October

Grapes: Average Brix 24.2°

WINEMAKING

Fermentation: Grapes destemmed, and sorted ; 100% whole berries fermented on the native yeasts. Pressed at six days. Natural malolactic initiated in tank, finished in barrel with additional 18 weeks of lees contact.

Selection: Seventeen of twenty estate parcels.

Barrels: 100% air-dried american oak barrels; (45% new, 17% one year old, 38% two and three years old).

Aging: Eighteen 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; 0.18g/L calcium carbonate to moderate high natural acidity in four of twenty distinct parcels; minimum effective sulfur (35ppm at crush, 59 ppm during aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2015 Cabernet Sauvignon, bottled 5/17

A dry, warm, winter brought an early start to the growing season but late spring storms severely cut yields. Warm days and nights through summer ripened the grapes for a September harvest. Pump-overs, during fermentation, were reduced to maintain balanced tannins. The most sensuous lots were selected during the assemblage tasting in January. The intense fruit of this fine vintage will support further development over the next fifteen years. EB (3/17)



SITE

Our Estate Vineyard is located in the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast, but not part of either.

Elevation: 1300' to 2670'

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

Age of Vines: Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8, 2008.

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

Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)

Yields: 1.4 tons per acre



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RIDGE 2015

SYRAH

GRENACHE

MATARO

DRY CREEK VALLEY 35% SYRAH, 23% GRENACHE, 42% MATARO
LYTTON ESTATE VINEYARD 40 BARRELS PRODUCED

HISTORY

This wine comes from two hillside parcels at Lytton West. One is planted entirely to syrah while the other we planted half to grenache and half to mataro. A late ripening varietal, mataro, synonymous with mourvedre, does not always mature before the onset of fall rains. Typically it is used as a blending varietal. In 2014, both ripened fully and we fermented them separately. After malolactic we decided to combine the elegant fruit of the grenache with the earthier mataro and syrah.

FIRST RIDGE SYRAH GRENACHE MATARO 2014

VINTAGE

Rainfall: 33.2 inches (just below average)

Bloom: Mid-May

Weather: Very wet December, followed by the direst 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.

WINEMAKING

Harvest Dates: 2 & 15 September

Grapes: Average Brix 24.0°

Fermentation: Natural primary and secondary; daily pump-overs; pressed at eleven days.

Barrels: 100% air-dried american oak barrels (20% new, 40% one and two years old, 40% three, four and five years old).

Aging: Twelve months in barrel

Hand-harvested, sustainably grown, estate grapes; destemmed and crushed; fermented on the native yeasts, followed by a full malolactic on the naturally occurring malolactic bacteria; 0.2 g/L tartaric acid addition; oak from barrel aging; minimum effective sulfur for this wine (25 ppm at crush and 74 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2015 Lytton Estate, bottled December '16
For our second release of this Rhone-style varietal blend, we selected grapes from three closely planted parcels at our Lytton West vineyard. The grapes were destemmed, but left to ferment as whole berries to moderate tannins and accentuate fruit. Syrah adds color and dark fruit while mataro and grenache contribute structure and aroma. Enjoyable on release, this wine will continue to evolve for another five to six years.
JO (8/16)



SITE

Lytton Estate Vineyard is located in the hills and bench land separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

Soils: Gravelly clay loam

Age of Vines: 9 years

Training: Double cordon on trellis

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RIDGE 2016 GEYSERVILLE

73% ZINFANDEL, 17% CARIGNANE, 7% PETITE SIRAH,
3% ALICANTE BOUSCHET ALEXANDER VALLEY
14.5% ALCOHOL BY VOLUME

HISTORY

Ridge has made the Geyserville as a single-site zinfandel every year since 1966. The grapes are grown in three adjoining vineyards on a defined stretch of gravelly soil approximately one-and-a-quarter miles long and a half-mile wide.

FIRST RIDGE GEYSERVILLE 1966

VINTAGE

Rainfall: 31.6 inches (below normal)

Bloom: Mid May

Weather: A wet December and January helped ease the drought; a very wet March emphatically ended it. Cool weather in April reduced yields a bit. Several heat spikes in late June and late July helped ripen the below normal size crop.

WINEMAKING

Harvest Dates: 6 - 30 September

Grapes: Average Brix 24.9°

Fermentation: Full Crush, 100% floating cap. Natural primary and natural secondary (malolactic) fermentations; daily pump-overs; pressed at 9 days.

Barrels: 100% air-dried american oak barrels (20% new, 6% one, 9% two, and 65% three and four years old.)

Aging: Twelve months in barrel

Sustainably farmed, hand-harvested estate-grown 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 ppm at crush; 180 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2016 Geyserville, bottled December 2017

Following four years of drought, winter storms finally delivered more rainfall. The vines responded by setting a full crop. Harvest was completed in the month of September. Once assembled, the wine spent twelve months in barrel integrating the fruit and tannins. This exotic wine shows the great complexity of a field blend. Appealing now, it will reach full maturity within the next fifteen years. EB (8/17)



SITE

Geyserville Vineyard is located on the Western edge of Alexander Valley, Sonoma County

Soils: Gravelly loam

Age of Vines: Youngest 15 years; oldest over 125 years; sixty percent 50 years or older.

Training: Head trained (no trellis), spur pruned.

Yields: 2 - 3 tons per acre

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