

RIDGE Fall 2018 Releases

Account Name _____

Buyer's Name _____

Confirmation Deadline _____

RIDGE	2016
LYTTON SPRINGS	
<small>69% ZINFANDEL, 23% PETITE SIRAH, 6% CARIGNANE 2% MATARO (MOURVEDRE) SONOMA COUNTY DRY CREEK VALLEY 14.4% ALCOHOL BY VOLUME GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS 650 LYTTON SPRINGS ROAD, HEALDSBURG, CA 95448</small>	

2016 Lytton Springs (Dry Creek Valley)

Source: 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)

12 x 375 mL \$_____ case price, _____ cs reserved
 12 x 750 mL \$_____ case price, _____ cs reserved
 6 x 1.5 L \$_____ case price, _____ cs reserved
 1 x 3 L \$_____ btl. price, _____ btls reserved

RIDGE	2016
PAGANI RANCH	
ZINFANDEL	
<small>88% ZINFANDEL, 9% PETITE SIRAH, 3% ALCANTE BOUSCHET SONOMA VALLEY 14.8% ALC. BY VOL. SONOMA COUNTY PRODUCED & BOTTLED BY RIDGE VINEYARDS BW 4798 650 LYTTON SPRINGS ROAD, HEALDSBURG, CALIFORNIA 95448</small>	

2016 Pagani Ranch Zinfandel (Sonoma Valley)

Source: Ample winter rains and calm spring weather provided excellent conditions for flowering and set. The concentrated fruit from the century-old vines blended perfectly with the softer texture of the young vines. Lively acidity helps focus the layered, brambly fruit on the palate. Enjoyable upon release, this harmonious zinfandel will develop over seven to eight years. JO (8/17)

12 x 750 mL \$_____ case price, _____ cs reserved

RIDGE	2016
PONZO™	
ZINFANDEL	
<small>97% ZINFANDEL, 3% PETITE SIRAH SONOMA COUNTY RUSSIAN RIVER VALLEY 14.7% ALCOHOL BY VOLUME PRODUCED AND BOTTLED BY RIDGE VINEYARDS BW 4798 650 LYTTON SPRINGS RD, HEALDSBURG, CALIFORNIA 95448</small>	

2016 Ponzo Zinfandel (Russian River)

Source: Warm weather brought veraison early at which point we thinned the Young Vines parcel to intensify flavors. All three parcels were picked in early September and crushed to separate fermentors. After malolactic we chose the Old Vines and Triangle for their richness and balanced acidity. In later tasting we added the aromatic Young Vines to complement the wine's sensuous fruit. This beautiful zinfandel, enjoyable on release, will develop further over seven to eight years. JO (6/17)

12 x 750 mL \$_____ case price, _____ cs reserved

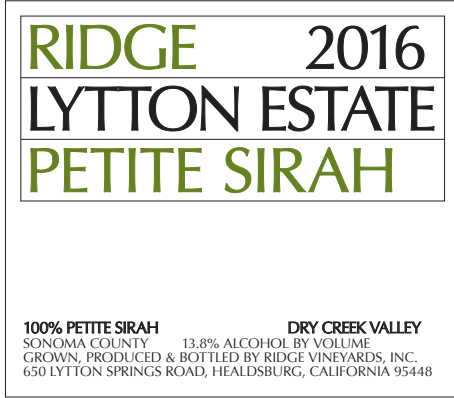
Signature _____

Date _____

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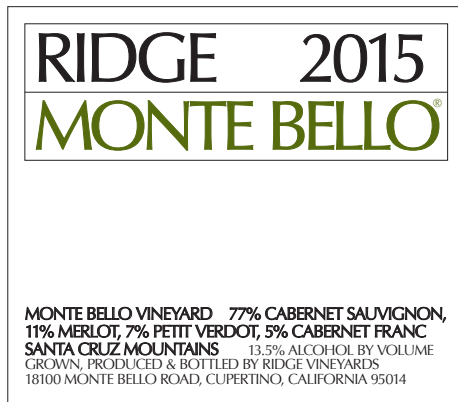
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2016 Lytton Estate Petite Sirah (Dry Creek Valley)
Source: Mild August weather created ideal ripening conditions for the petite sirah at Lytton West. The six vineyard blocks were fermented separately for seven days. We selected two hillside parcels to bring depth and texture to the young vines block. After twelve months of barrel aging, tannins have integrated and the wine is beginning to soften. This exemplary petite sirah will develop over the next ten years. JO (8/17)

12 x 750 mL \$_____ case price _____ cs reserved



2015 Monte Bello (Santa Cruz Mountains)
Source: 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 wonderful 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)

12 x 375 mL \$_____ case price, _____ cs reserved
3 x 750 mL \$_____ case price, _____ cs reserved
3 x 1.5 L \$_____ case price, _____ cs reserved
1 x 3 L \$_____ btl. price, _____ btls reserved

Signature _____

Date _____