

# RIDGE 2016

## CABERNET SAUVIGNON

### ESTATE

Yields, Estate Cabernet Parcels: 107 tons from 39.5 acres  
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS  
 77% CABERNET SAUVIGNON, 19% MERLOT, 2% PETIT VERDOT,  
 2% CABERNET FRANC 13.8% 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: 21.9 inches (below normal)

Bloom: Early June

Weather: A very wet December and January helped ease the drought. Cool weather in April reduced our lower elevation crops a bit. Warm spells in late June and late July helped push the vines along. Harvest started mid-September and the last cabernet lots came in during the second week of October.

Harvest Dates: 10 September – 6 October

Grapes: Average Brix 23.9°

#### WINEMAKING

Fermentation: Grapes destemmed, and sorted; 100% whole berries fermented on the native yeasts. Pressed at five days. Natural malolactic initiated in tank, finished in barrel with additional 12 weeks of lees contact.

Selection: Nineteen of twenty estate parcels.

Barrels: 100% air-dried american oak barrels; (35% new, 20% one year old, 45% two years old).

Aging: Seventeen 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; minimum effective sulfur (35ppm at crush, 74 ppm during aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

*2016 Cabernet Sauvignon, bottled 6/18*  
 A mild winter resulted in early bud-break, but the return to cool weather in spring slowed vine growth. Summer warmth was offset by unseasonably cold nights and fog, resulting in greater acidity and firm tannins. Shortened fermentations helped balance the tannin structure. This wine combined lots with appealing fruit and elegance. Enjoyable now, this excellent vintage will reach full maturity within fifteen years. EB (4/18)



#### 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: 1.0-2.7 tons per acre

