

RIDGE 2017 THREE VALLEYS SONOMA COUNTY

73% ZINFANDEL, 15% PETITE SIRAH, 10% CARIGNANE,
2% GRENACHE 14.5% 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, ten. 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: 61.5 inches (above normal)

Bloom: May

Weather: A wet winter gave us much needed rain. Cool weather in the spring affected set across all varieties. Several heat spikes in late June, July and August saw temperatures over 105 degrees. Harvest started before the Labor Day heat wave hit; we quickly finished harvesting by late September.

Harvest Dates: 29 August – 30 September

Grapes: Average Brix 25.4°

WINEMAKING

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

Barrels: 100% air-dried american oak barrels (5% new, 37% one years old, 53% three and 5% four years old).

Aging: Eleven 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 0.33 grams/liter tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 148ppm 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.



2017 Three Valleys, bottled Feb 2019

Abundant rains ended the five year drought. A cold spring slowed vine growth, but a warm summer brought harvest back to a normal schedule. Eight days of fermentation, on average, produced an elegant tannin structure. American oak, used in aging, complements the beautiful fruit of this excellent vintage. It will be at its best over the next five years.

EB/JO (11/18)



SITE

Five vineyards in Alexander Valley, four in Dry Creek Valley, and one in Sonoma Valley.

Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.

Age of Vines: Approximately 10% fifty to one hundred years old, 60% thirty-five to forty-five years, 30% ten to thirty years.

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

Yields: 2 to 5.0 tons per acre

RIDGE
VINEYARDS

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www.ridgevine.com

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