

RIDGE VINEYARDS

SPRING 2019

Exceptional single-vineyard wines since 1962

RIDGE
VINEYARDS

PO Box 1810 | Cupertino, CA 95015



93-95 POINTS

“A first look at the 2017 Geyserville Proprietary Red Wine revealed immense promise. Despite having been in barrel for a mere six months, it’s already offering up complex aromas of raspberries, blackberries and exotic spice. On the palate, it’s medium to full-bodied, pure and succulent, with superb concentration, a lovely line of ripe acidity and a chalky, fine-grained finish. The wine attained 14.7% alcohol, and Baugher believes it will be one of the best renditions of Geyserville in a decade.”

— William Kelley, May 2018



ridgewine.com/trade

The Community of Food and Wine

When considering the intersection of food and wine, at Ridge we start with the idea that wine is food. This is a galvanizing conversation for us, something we talk about and celebrate often. Whether it is a pairing menu at a three-star Michelin restaurant, a simple burger with a certain Bordeaux varietal (ahem!) or preparing a meal at home to share with friends; wine plays an integral part. There is that complement, the synergy of wine and food that turns a good meal into a great meal.

We recently embarked on a multi-part video series celebrating food and wine. We have asked some of the most renowned chefs in Northern California to join us in these videos and to talk about what wine means to them as part of the meal. These chefs are trailblazers, they revel in the use of local ingredients and have helped to define modern California haute cuisine.

The first video in this series features Chef David Kinch of the legendary Manresa restaurant in Los Gatos, California. In his view, what makes a restaurant great is its ability to authentically represent the local area utilizing the native bounty. These restaurants can't be recreated in other locations and this point resonates with us at Ridge. Since the beginning Ridge has always made wines of place and celebrated the expression of the individual vineyard. This is food and wine showcasing its own distinct local character rather than producing something in a generic, international style.

Master Sommelier Evan Goldstein also joins us for this video. He gives his take, from the sommelier perspective, on the core attributes he looks for in a wine that complements food. He shares his view of the three types of wineries and where Ridge fits in his analysis.

We are excited to share the first video in this series with you and hope you enjoy watching it as much as we enjoyed making it. Cheers!

— Michael Torino, Vice President, US Wholesale



Top: Ridge wine and food pairings

Bottom: Duck Confit paired with Ridge Geyserville



Check out the video:

The Community of Food and Wine, Part 1.
ridgewine.com/about/news/the-community-of-food-and-wine-part-1/?trade=1



JOIN US

Virtual Tasting

Friday, April 5, 2019
10 a.m. PDT

Join us as our winemakers take you through our Spring Release wines.

More information:
ridgewine.com/spring-2019-virtual-tasting

An Elegant Version of Monte Bello Made from Select Parcels



The idea of making two wines from a single vineyard has been in practice at most of Bordeaux's top growth châteaux for nearly a century. Originally not always financially viable for the châteaux or embraced by consumers, the idea really began to take hold in the 1980s as a way to ensure quality of the first wines. Ridge started producing its "second-wine" in 1978, labeling it as Ridge Santa Cruz Mountains Cabernet Sauvignon. This new wine helped Ridge navigate challenging weather conditions during the drought of the late 1970s and during the intensely wet years of the 1980s. Declassified lots going into the Santa Cruz Mountains allowed the Monte Bello to remain more intense with better structure for great aging potential.

As new vineyard development started yielding fruit, their shallow roots produced beautiful, fruit-forward wines, but lacked distinctive Monte Bello character. Until their roots grew deeper, the wines were being declassified. By the late 1990s we began to farm every vineyard parcel and make the wines as though they were destined to be included in the Monte Bello assemblage. During our blind tastings several lots were still being declassified, but they had been extracted for the purpose of long-aging potential of Monte Bello. For a period of about three years, the Santa Cruz Mountains was a more firmly structured wine.

In 2002, following a thorough review of all the vineyard parcels and their frequency of being selected into Monte Bello, we began a shift in winemaking. From the start, grapes destined for the Santa Cruz Mountains would be handled more gently in the winery, limiting extraction of tannins and pressed early to make elegant wines. We would then carefully assemble the wine using the same discipline as Monte Bello. This allowed us to make two "first" wines with difference in complexity, aging potential, and accessibility. The Santa Cruz Mountains was also blended with more merlot which further rounded out the wine, providing elegance, but requiring us to remove cabernet sauvignon from the name of the wine.

Over the ensuing years additional blocks of cabernet sauvignon were planted. We also grafted one parcel of merlot over to cabernet sauvignon. This increased the tonnage of cabernet sauvignon being harvested. In 2008, we brought back a varietal designation and a more clearly stated "Estate" label to connect the wine to its origin at Monte Bello. We have continued to improve this wine's style over the years as we have more thoroughly separated the vineyard parcels that go to either Estate or Monte Bello.

We also renovated the crush station at Monte Bello in 2009 to include a more gentle reception of grapes, destemming, and sorting of fruit. This resulted in better tannin management in the fermenters.

This is a true mountain vineyard, there are no flat parcels anywhere to be found. Forty-five parcels stretch from 1,230' to 2,650' with undulating slopes, terraces, and changing subsoil depths. All these variations require selective harvesting, separate fermentation, and careful extraction to establish the two wines' style from the beginning. Once produced, all the lots go to barrel for natural malolactic. Monte Bello and Estate are then carefully assembled by blind tasting of their respective wine lots. Within the assemblages, declassifications are made so that both Monte Bello and Estate are made from only the very best lots of the vintage. On rare occasion, depending on the weather of the growing season, some areas on the margin can move from Estate to Monte Bello and vice versa. Once assembled, both are sent to American oak barrels for extensive aging. Longer time in barrel is preferred over the use of tannin fining ingredients such as fresh egg whites or gelatin. Once bottled, the Estate will have six-to-eight months of additional age prior to release. Though appealing at release, it generally can support continued bottle age over a 10 to 15 year period of time. Like Monte Bello, it evolves and reveals so much more complexity with time, hitting a plateau of secondary flavor sooner than Monte Bello.

— Eric Baugher, COO & Winemaker (February 2019)

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Top Left: The historic barn at Monte Bello (original production facility) and tasting room

Bottom Left: Monte Bello grapes

RIDGE 2019

Spring Releases

“And today, ably guided by vineyard manager David Gates and winemaker Eric Baugher, I believe that Ridge is making better wines than ever before.”

— William Kelley,
Wine Advocate

Below:
Monte Bello vineyards,
Santa Cruz Mountains



2016 Estate Cabernet Sauvignon

Site: Monte Bello Estate vineyard in the Santa Cruz Mountains. Cabernet sauvignon, merlot, petit verdot, and cabernet franc — oldest vines were planted in 1949.

2017 Three Valleys

Site: Five vineyards in Alexander Valley, four in Dry Creek Valley, and one in Sonoma Valley. Varied soils; a predominance of gravelly loam; gravelly clay loam on hillsides.



2017 Chardonnay Estate

Site: Monte Bello Estate vineyard in the Santa Cruz Mountains. Red, decomposing Franciscan rock mixed with clay/loam; fractured limestone sub-soils.

2017 Geyserville

Site: Western edge of Alexander Valley, Sonoma County. Zinfandel, petite sirah, carignane — oldest vines planted in 1891.

2017 East Bench Zinfandel

Site: On top of the bench that separates Dry Creek and Alexander Valley appellations, north of Healdsburg in Sonoma County.

2017 Paso Robles Zinfandel

Site: Three miles south of Paso Robles on the east side of Highway 101. Zinfandel grape vines planted in 1922.