

RIDGE 2017 LYTTON SPRINGS

74% ZINFANDEL, 15% PETITE SIRAH, 9% CARIGNANE, 2% MATARO
SONOMA COUNTY DRY CREEK VALLEY
14.8% ALCOHOL BY VOLUME

HISTORY

In 1972, Ridge made its first Lytton Springs from vines planted on the eastern half of the vineyard at the turn of the century. Both the eastern and western portions of the vineyard were purchased in the early 1990s, (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved to "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varietals.

FIRST RIDGE LYTTON SPRINGS: 1972

VINTAGE

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 - 26 September

Grapes: Average Brix 24.6°

WINEMAKING

Fermentation: Full crush; 100% Natural primary and secondary; pressed at nine days.

Barrels: 100% air-dried american oak barrels (10% new; 20% two years old; 30% three years old, 20% four years old and 20% five years old).

Aging: Fourteen months in barrel

Hand-harvested, sustainably grown, estate grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; a total of 0.25 grams/liter tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35 parts per million at crush, 88 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.



RIDGE
VINEYARDS

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Exceptional single-vineyard wines since 1962.

2017 Lytton Springs, bottled January 2019
A season of extreme weather began with heavy winter rains that replenished the water table. The vines rebounded with a full crop but record high temperatures in July and August reduced yields, especially in the petite sirah. This concentrated flavor and color and after 14 months in barrel the wine is exceptionally rich and complex. It will develop more fully over the next ten years. JO (11/18)



SITE

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

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

Age of Vines: Lytton East: zinfandel, petite sirah, and carignane planted 1901 (32 acres) and 1910 (11 acres); zinfandel and petite sirah, planted 1997-1998 (5 acres), Lytton West: zinfandel, petite sirah, carignane, re-planted 1953 – 1968 (26 acres); zinfandel and petite sirah, planted 1980's (2.5 acres); zinfandel and petite sirah planted in 1990's (42.8 acres); zinfandel, petite sirah, and carignane, in 2000's (60 acres).

Training: Head trained (no trellis) spur pruned.
Yields: 1.5 to 3.5 tons per acre



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