

RIDGE 2016 MONTE BELLO CHARDONNAY

100% CHARDONNAY
SANTA CRUZ MOUNTAINS

MONTE BELLO ESTATE VINEYARD

HISTORY

In the late 1940's William Short, retired theologian and then-owner of the Ridge Torre vineyard (2070' - 2390'), planted several acres of chardonnay, which provided the 1962 estate Monte Bello Chardonnay for the Ridge partners' first vintage. From 1962 to 1984, four to eight barrels of chardonnay were produced each year under the Monte Bello designation. By 1985, younger, replanted vines had begun to supplant the older vines, whose yields had dropped to a quarter-ton per acre and we changed the designation to Santa Cruz Mountains. By 1999, the young vines had matured; we were able to select, in most years, several exceptional parcels for a Monte Bello Chardonnay, a practice that continues to this day.

FIRST RIDGE MONTE BELLO CHARDONNAY: 1962

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 Dates: 10 – 14 September

Grapes: Average Brix 23.9°

WINEMAKING

Fermentation: Whole-cluster pressed. Natural primary finished late November 2016 and secondary finished by June 2016.

Selection: 100% Monte Bello vineyard chardonnay parcels.

Barrels: 86% air-dried american oak and 14% french oak barrels (14% one year, 38% two years and 48% five years old).

Aging: Eighteen months in barrel

Organically farmed, hand-harvested, estate-grown Monte Bello grapes; whole cluster pressed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; oak from barrel fermentation and aging; minimum effective sulfur for this wine (25 ppm at the press, 45 ppm over the course of aging); bottled without filtration. 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.

2015 Chardonnay, Monte Bello, bottled 4/17
A fourth year of drought limited cluster formation and size. Untimely rain at bloom further reduced yields. Warm summer weather pushed the season ahead for a late August harvest. Using traditional winemaking methods, this year's selection comes from a parcel located at 1900' elevation within the Rousten Ranch. Showing intense mountain fruit and firm acidity, it will be at its best over the next fifteen years. EB (2/17)



SITE

Monte Bello Ridge overlooks San Francisco from the Santa Cruz Mountains, a stand-alone appellation separating the North Coast from the Central Coast but not a part of either.

Elevation: 1900'

Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.

Training: Head-trained, cane-pruned, vertical trellis, vertical shoot positioned.

Yields: 2.5 tons per acre

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