

RIDGE 2017

ESTATE

CABERNET

SAUVIGNON

Yields, Estate Cabernet Parcels: 83.6 tons from 39.5 acres
MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
75% CABERNET SAUVIGNON, 21% MERLOT, 3% CABERNET FRANC,
1% PETIT VERDOT 14.0% 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: 44.2 inches (above normal)

Bloom: June

Weather: A wet winter provided well-above normal rainfall. A cool spring, affected fruit set but warm spells in summer pushed vines along. Labor Day heat wave ripened the grapes nicely.

Harvest Dates: 10 October

Grapes: Average Brix 26.7°

WINEMAKING

Fermentation: Grapes destemmed, and sorted; 100% whole berries fermented on the native yeasts. Pressed at eight days. Natural malolactic initiated in tank, finished in barrel with additional 13 weeks of lees contact.

Selection: Twenty of twenty estate parcels.

Barrels: 100% air-dried american oak barrels; (48% new, 31% one-year-old, 21% two-years-old).

Aging: Twenty months in barrel

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, 109 ppm during aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

17 Estate Cabernet Sauvignon, bottled 8/19
Drought-breaking winter storms replenished ground-water reserves at Monte Bello. Warm summer weather ripened grapes for an October harvest. Significant tannins showed in the earliest fermentations so we reduced pump-overs to avoid over-extraction. For this wine we blended the lots showing softer tannins and great fruit intensity. Though approachable now, it will continue to develop greater complexity over the next ten years. EB (5/19)



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)

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