

RIDGE 2018 ESTATE CHARDONNAY

100% CHARDONNAY MONTE BELLO ESTATE VINEYARD
SANTA CRUZ MOUNTAINS 14.2% ALCOHOL BY VOLUME

HISTORY

Ridge produced its first chardonnay in 1962 from fully-mature vines planted in the late 1940s on the Monte Bello estate vineyard. Production never exceeded ten barrels, and Monte Bello chardonnay was sold principally at the winery. Several great vintages, among them the 1973, '74, '79, and '84, showed that our cool climate and fractured limestone sub-soils were well suited to the varietal. By 1985, the old vines were producing less than a half-ton per acre and were taken out. The younger vines, planted in the '70s, provide the majority of grapes today. Initially these newer plantings were on the "lower" vineyard—not yet farmed as part of the Monte Bello estate—so the wine was called "Santa Cruz Mountains" and these vines have long since been included. Since 2009 the wine has been designated Ridge Estate Chardonnay. In years when differences among lots are sufficient to warrant a separate bottling, we make a limited amount of Monte Bello Chardonnay as well.

FIRST RIDGE CHARDONNAY SANTA CRUZ MOUNTAINS: 1985
FIRST RIDGE ESTATE CHARDONNAY (THE NEW DESIGNATION): 2009

VINTAGE

Rainfall: 26 inches (below normal)

Bloom: Late May

Weather: Winter rains were late to arrive, delivering a season's worth of rainfall in March. This gave Monte Bello 75% of the 26 inches of rain for the year, which is below normal. Spring remained cold with heavier than usual fog, slowing the progress for a late September harvest.

Harvest Dates: 19 - 26 September

Grapes: Average Brix 23.8°

WINEMAKING

Fermentation: Grapes are whole-cluster pressed and barrel fermented. Natural primary and natural secondary (malolactic) fermentations.

Selection: Nine of the twelve Estate Chardonnay parcels.

Barrels: 94% air-dried American oak, 6% French oak; 12% new, 18% one- and two-year-old, 13% three- and four-year-old and 57% five- to nine-year-old.

Aging: Fifteen months

Hand-harvested estate-grown Monte Bello vineyard grapes; whole-cluster pressed; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2018 Estate Chardonnay, bottled 12/19
Winter was late to arrive, delivering a season's worth of rainfall in March. Spring remained cold, followed by heavier-than-usual summer fog, slowing vine progress for a late September harvest. Thirteen parcels barrel fermented and sur lees aged for fifteen months. This fine chardonnay was an assemblage of barrels showing appealing fruit and elegance. It will be enjoyable over the next five years.
EB (10/19)



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: 1,400 - 2,000'

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

Vines: 15.4 acres, planted 1982 - 1998.

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

Yields: 3.0 tons per acre

RIDGE
VINEYARDS

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17100 Monte Bello Road, Cupertino, CA 95014
650 Lytton Springs Road, Healdsburg, CA 95448

RIDGE 2018 BUCHIGNANI RANCH CARIGNANE

HISTORY

Stan Buchignani's ranch is located on Dutcher Creek Road, in the hills on the far western edge of the Alexander Valley appellation. Stan's grandfather, Dominico Cerruti, first planted a five acre block in 1927; his father, Dino, added seven acres in the 1940's and planted the last in the early 1950s. The vineyard's climate bears a strong resemblance to that of upper Dry Creek Valley three miles to the south, where days are quite warm. Fog, which tends to hang low in the valley, burns off sooner in the hills. Carignane from Buchignani is complex, its fine structure much like that of a field-blend zinfandel.

FIRST RIDGE BUCHIGNANI RANCH CARIGNANE 1999

GROWING SEASON

Rainfall: 25 inches (below normal)

Bloom: Early May

Weather: Spring rains helped make up for another dry winter. Stan's carignane easily rode out the Labor Day heat wave and ripened beautifully a week or so later.

VINTAGE

Harvest Dates: 6 & 11 September

Grapes: Average Brix 23.9°

Fermentation: Natural primary and secondary (malolactic) fermentations; pressed at ten days.

Barrels: Air-dried American oak barrels (10% one-year-old, 25% two-year-old, 60% four-year-old, and 5% five-year-old).

Aging: Ten months in barrel

WINEMAKING

Buchignani ranch, hand harvested, sustainably grown grapes; destemmed and crushed; Hand-harvested, sustainably grown grapes; destemmed and crushed; fermented on the native yeasts, followed by a full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (35 ppm at crush, 73 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.



2018 Carignane, Buchignani, bottled 08/19
2018 marks our twentieth vintage of carignane from the Buchignani ranch. The rocky, hillside soil, old vines, and plentiful summer heat all combine to create an ideal site for this Mediterranean grape. After several late spring rains, the vines responded with an above average crop. We harvested in two passes in the second week of September. Bright fruit and brisk acidity make this a classic example of the variety. It will be at its best over the next five years. JO (6/19)



Buchignani Ranch Vineyard is in the hills that border upper Dry Creek Valley on the north.

Soils: Benchland: clay loam with stones and gravel, highly weathered, limited topsoil. Front of ranch: gray gravelly clay loam.

Age of Vines: Average age 72 years. Planted between 1927 and 1952.

Training: Head trained, spur pruned

Yield: Two tons per acre

RIDGE 2018 GEYSERVILLE

68% ZINFANDEL, 20% CARIGNANE, 10% PETITE SIRAH,
2% ALICANTE BOUSCHET ALEXANDER VALLEY
14.7% ALCOHOL BY VOLUME

HISTORY

Ridge has made the Geyserville as a single-site zinfandel every year since 1966. The grapes are grown in three adjoining vineyards on a defined stretch of gravelly soil approximately one-and-a-quarter miles long and a half-mile wide.

FIRST RIDGE GEYSERVILLE 1966

VINTAGE

Rainfall: 22 inches (below normal)

Bloom: May

Weather: Winter rains were light this year, totaling 22 inches. Rains in April and May helped the vines get through the summer.

WINEMAKING

Harvest Dates: 14 - 28 September

Grapes: Average Brix 24.8°

Fermentation: Full Crush, 100% floating cap. Natural primary and natural secondary (malolactic) fermentations; daily pump-overs; pressed at 8 days.

Barrels: 100% air-dried American oak barrels (11% new, 42% one- and two-years-old; 47% three- and four-years-old.)

Aging: Thirteen months in barrel

Hand-harvested estate-grown grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria; oak from barrel aging; SO₂; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2018 Geyserville, bottled January 2020
Winter was dry, though storms in March brought significant rain. Summer remained cool, with warmth arriving just before harvest in mid-September. Fermentations took longer to fully extract color and tannin. Carignane and petite sirah showed exceptional quality, particularly when co-fermented within the old vine zinfandel parcels. This sensuous wine, with its rich fruit and wonderful complexity, will be enjoyable over the next twelve years.

EB (10/19)



SITE

Geyserville Vineyard is located on the Western edge of Alexander Valley, Sonoma County

Soils: Gravelly loam

Age of Vines: Youngest 15 years; oldest over 125 years; sixty percent 50 years or older.

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

Yields: 3 tons per acre



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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)

Yields: 83.6 tons from 39.5 acres

