

RIDGE 2018 THREE VALLEYS SONOMA COUNTY

72% ZINFANDEL, 14% PETITE SIRAH, 10% CARIGNANE,
4% MATARO 14.5% ALCOHOL BY VOLUME

HISTORY

The history of the Ridge Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, ten. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented on its native yeast and naturally occurring malolactic at both Monte Bello and Lytton Springs wineries. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at its finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins.

First RIDGE THREE VALLEYS: 2001

GROWING SEASON

Rainfall: 22" (below normal)

Bloom: May

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

Harvest Dates: 8 September – 5 October

Grapes: Average Brix 24.9°

WINEMAKING & TECHNICAL DATA

Fermentation: No inoculation; natural primary and secondary. Grapes fully crushed; pressed at nine days.

Barrels: 100% air-dried american oak barrels (12% new, 15% one-year-old, 23 two-years-old, 25% four-years-old, and 25% five-years-old).

Aging: Ten months in barrel

pH: 3.77

TA: 6.5 g/L

Hand-harvested grapes, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; a total of 0.2 grams/liter tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 140ppm over the course of aging); membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



RIDGE
VINEYARDS

408.867.3233 www.ridgewine.com
Exceptional single-vineyard wines since 1962.

2018 Three Valleys, bottled Sept 2019
Winter began dry, with no rainfall through January and February. Fortunately, heavy rains arrived in March, but cold spring weather and a mild summer delayed the start of harvest until mid-September. Each lot fermented for nine days on the skins to achieve full extraction. Assemblage was done the following spring. This fruit-forward, elegant wine is appealing now and will drink well over the next five years. EB/JO (6/19)



SITE

Five vineyards in Alexander Valley, four in Dry Creek Valley, and one in Sonoma Valley.

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

Age of Vines: Approximately 5% fifty- to one-hundred-years-old, 60% thirty-five to forty-five-years, 35% ten- to thirty-years-old.

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

Yields: 2 to 5 tons per acre

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