

MAY 30/31

MONTE BELLO **COLLECTOR FINAL ASSEMBLAGE** TASTING*

Monte Bello. Santa Cruz Mountains

JUNE 18-21

RIDGE WEEKEND **GETAWAY** Bodega Bay Lodge,

Bodega Bay, CA

JUNE 27/28

ZINS, BLENDS

Monte Bello. Santa Cruz Mountains JULY

PARRILLADA **TRADICIONAL**

Lytton Springs, Dry Creek Valley

AUG 29/30

CELEBRATION Monte Bello, Santa Cruz Mountains

FALL RELEASE

SEPT

FALL RELEASE CELEBRATION

Lytton Springs, Dry Creek Valley

*open to Monte Bello Collector members only

OUR 20TH VINTAGE OF LYTTON ESTATE SYRAH

With the release of the 2015 vintage, we celebrate 20 years of producing our varietal syrah sourced from the western portion of our Lytton Springs vineyard in Dry Creek Valley. We have just over three acres of 23-year-old syrah noir, the California selection from plantings in 1916, and three and a half acres of younger French clones. These parcels are situated in the well-drained site's soil on the bench overlooking Norton Creek.

Over time, the consistent quality showed syrah to be well matched to the climate and soil of Lytton Estate. As in the past, the 2015 vintage was co-fermented with a small amount of viognier from an adjacent parcel. Following harvest, it was assembled, in blind tasting, from the most intense and distinct lots. Over the past two decades, this ATP wine has been a favorite of both our members and our team here at Ridge. We hope you enjoy this year's momentous release.

SPRING SELECTIONS	RETAIL	MEMBER	CASE (12+)
2017 SYRAH GRENACHE MATARO	\$38.00	\$34.20	\$32.30
2018 ROCKPILE ZINFANDEL	\$36.00	\$32.40	\$30.60
2016 MAZZONI HOME RANCH	\$36.00	\$32.40	\$30.60
2015 LYTTON ESTATE SYRAH	\$48.00	\$43.20	\$40.80

ORDER

To secure your reorder quantities and get more details, please visit **ridgewine.com** or call 408.867.3233.



Spring 2020



RIDGE 2017 SYRAH GRENACHE MATARO

62% SYRAH 27% GRENACHE 11% MATARO

Winemaker's Notes: Heavy winter rains broke the drought, replenishing moisture to the soil. Warm summer weather helped bring the mataro, a late ripening grape, to perfect maturity. Excellent concentration from the syrah brings color and depth. After twelve months in barrel, tannins have softened, revealing the spicy character of this Rhône varietal wine. Enjoyable upon release, it will evolve over another six to seven years. JO (11/18)

RIDGE 2018 ROCKPILE ZINFANDEL

88% ZINFANDEL 12% PETITE SIRAH

2017

SYRAH

GRENACHE

RAH, 27% GRENACHE 11% MATARO

RESTATE VINEYARD DRY CREEK VALES

ACQUINTY 14.2% ALCOHOL BY VACUAL

REQUIRED A BOTTH ED BY REDGE VARENASS

RAY SYSTAGE OF HEAT ENSIRING CALIFORNIAS

MATARO

Winemaker's Notes: The Rockpile appellation extends westward in the hills above Dry Creek Valley. Here, long, warm days create ideal conditions for growing zinfandel and petite sirah. After a dry winter, late spring rains replenished water to the soil. Mild weather in July gave way to warmer temperatures in August that brought the crop to full ripeness by mid-September. This rich, opulent zinfandel can be enjoyed over the next six to seven years. JO (10/19)

RIDGE

ROCKPILE

ZINFANDEL

FANDEL 12% PETITE SIRAH ICHIOMICO

UNEYARD 14.4% ALCOHOLDON

NO SUTTLED BY REDCE VINEYARDS BY.
SPINGS ROAD, HEALISBURE, CALTORNAL

HOME RANCH

A INFANDEL, 36% CARIGNANE, 5% PETIT SIX MORE VALEY 14.5% ALC. BY NOT. SONOMICE! MORE A BUTTLED BY RIDGE VINEYARDS BY ARE MORE SELLO KOAD, CLESSENO, CALFOON US



59% ZINFANDEL 36% CARIGNANE 5% PETITE SIRAH

Winemaker's Notes: The nineteenth century vines, still affected by the previous year's drought, set a small crop. Fortunately the younger hillside parcels provided better yields. Late August heat helped flavors develop fully for a September harvest. It took an extended 11-day fermentation to achieve full extraction. Once assembled, the wine was moved to barrel, where tannins could soften with aging. This sensuous wine will continue to develop over the next seven to eight years. EB (3/18)



OPTIONAL OFFERING

RIDGE 2015 LYTTON ESTATE SYRAH

93% SYRAH 7% VIOGNIFR

Winemaker's Notes: A mild winter prompted early bud-break. Late April storms disrupted set, reducing yields by half. Harvested in September, destemmed whole berries of syrah and viognier co-fermented. The wine finished malolactic in barrel and got extended time on the gross lees. This superb vintage shows intense fruit and the minerality of the sub-soils at Lytton Estate. Drinkable now, it will develop fully in ten years. EB (3/17)