

# RIDGE 2017

## ESTATE

## CABERNET

## SAUVIGNON

Yields, Estate Cabernet Parcels: 31.5 Hectoliters/Hectare  
 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:** 112.3cm (above normal)

**Bloom:** June

**Weather:** A cool spring affected set while warm spells in summer pushed the vines along. A Labor Day heat wave ripened the grapes nicely.

**Harvest Dates:** 10 October

**Grapes:** Average Brix 26.7°

### WINEMAKING & TECHNICAL DATA

**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

**pH:** 3.49 **TA:** 7.51 g/L **RS:** 0.12 g/L

Hand-harvested, estate-grown grapes; destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; minimum effective sulfur (0.04g/L at crush, 0.11 g/L 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:** 396.2m to 813.8m

**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:** 31.5 hectoliters/hectare