RIDGE2018LYTTONSPRINGS

72% ZINFANDEL, 18% PETITE SIRAH, 8% CARIGNANE, 2% MATARO SONOMA COUNTY DRY CREEK VALLEY 14.5% ALCOHOL BY VOLUME

HISTORY

In 1972, Ridge made its first Lytton Springs from vines planted on the eastern half of the vineyard at the turn of the century. Both the eastern and western portions of the vineyard were purchased in the early 1990s, (In the 1870s, under "Captain" William Litton's ownership, the two were part of one property; spelling evolved to "Lytton" by 1903.) The vineyard is planted to zinfandel and its principal complementary varietals.

FIRST RIDGE LYTTON SPRINGS 1972

VINTAGE

Rainfall: 63.5cm Bloom: May Weather: Rains in April and May helped the vines get through the summer. We were already into our zinfandel harvest when the Labor Day heat wave hit; we quickened our pace and finished at Lytton Springs by 18 October. Harvest Dates: 4 September - 18 October Grapes: Average Brix 24.1°

WINEMAKING & TECHNICAL DATA

Fermentation: Full crush; 100% Natural primary and secondary; pressed at nine days.

Barrels: 100% air-dried American oak barrels (10% new; 25% one-year-old; 15% two-year-old, 15% four-year-old, and 20% five-year-old). Aging: Fourteen months in barrel pH: 3.70, TA: 6.02 g/L, RS: 0.95 g/L

Hand-harvested, sustainably grown, estate grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; a total of 0.25 g/L tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (0.04 g/L at crush, 0.096 g/L over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.





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

2018 Lytton Springs, bottled Jan 2020

After several early harvests, 2018 began on September 4th, a more typical start-date for Sonoma County. Natural yeast fermentations were slow but steady. Color and tannin were plentiful after just three days of maceration. To manage tannin extraction, we limited pumpovers to once a day for all petite sirah and many zinfandel lots. While approachable as a young wine, this full, rich zinfandel will age beautifully for at least ten years. JO (11/19)





SITE

Lytton Springs Vineyard is located on the bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County.

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

Age of Vines: Lytton East: zinfandel, petite sirah, and carignane planted 1901 (12.9 hectares) and 1910 (4.5 hectares); zinfandel and petite sirah, planted 1997-1998 (2.0 hectares), Lytton West: zinfandel, petite sirah, carignane, re-planted 1953-1968 (10.5 hectares); zinfandel and petite sirah, planted 1980's (1.0 hectare); zinfandel and petite sirah planted in 1990's (17.3 hectares); zinfandel, petite sirah, and carignane, in 2000's (24.3 hectares). Training: Head trained (no trellis) spur pruned.

Yields: 29.6 to 59.6 hectoliters/hectares

17100 Montebello Road, Cupertino, CA 95014 650 Lytton Springs Road, Healdsburg, CA 95448