

RIDGE 2017

MONTE BELLO

Monte Bello Parcels: 18.7 Hectoliters/Hectare

MONTE BELLO VINEYARD 13.5% ALCOHOL BY VOLUME
73% CABERNET SAUVIGNON, 15% MERLOT, 8% PETIT VERDOT,
4% CABERNET FRANC (organically grown)

HISTORY

In 1886, high in the Santa Cruz Mountains, the first Monte Bello vineyards were planted, and winery construction begun. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; some vines survived into the late 30's, but by the 1940s they were effectively abandoned. Eight acres of cabernet sauvignon were replanted in 1949. These were the source of the first Ridge Monte Bello (1962) and subsequent vintages until 1974 when younger blocks replanted in the 1960's were considered for inclusion. Since then, the historic vineyards on the ridge have gradually been replanted.

FIRST RIDGE MONTE BELLO: 1962

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: 21 September - 24 October

Grapes: Average Brix 24.9°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, 100% whole berry fermentation. Automated berry sorting. Fermented on the native yeasts. Pressed at nine days. Natural malolactic.

Selection: Twenty-three Monte Bello parcels

Barrels: 100% new air-dried oak; 95% American oak, 5% French oak.

Aging: Seventeen months in barrel

pH: 3.48 TA: 7.42 g/L RS: 0.58 g/L

All estate grown Monte Bello Vineyard grapes, organically farmed, hand-harvested, destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; 0.10 g/L calcium carbonate added to moderate the high natural acidity in two of the twenty-nine fermenters; oak from barrel aging; minimum effective sulfur 0.03g/L at crush, 0.09g/L during aging; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2017 Monte Bello, bottled June 2019

Heavy winter rains saturated Monte Bello's fractured limestone sub-soil, replenishing the vine's water resources. Warm summer days, with unusually cold nights, slowly ripened the crop for an October harvest. By early winter, as malolactics finished, the wines were blind-tasted for assemblage. The final blend was made in May. Showing beautiful fruit and serious complexity in its youth, it will develop greater secondary flavors over the next thirty years. EB (4/19)



SITE

Monte Bello Vineyard is located in the Santa Cruz Mountains, a stand-alone appellation separating the North Coast from the Central Coast, but not a part of either. We overlook San Francisco 51.5km to the north and the Pacific 24.1km to the west.

Elevation: 396.2m to 841.2m

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

Age of Vines: Cabernet Sauvignon planted 1949-1995, 26.9 hectares; Merlot planted 1968-1997, 5.2 hectares; Cabernet Franc planted 1969- 2008, 1.3 hectares; Petit Verdot planted 1988 and 1990 at Torre vineyard, 0.8 hectares; and planted 2008 at Rouston vineyard, 0.5 hectares.

Training: Head-trained, cane pruned, on vertical trellis, vertical shoot positioned

Yields: 18.7 hectoliters/hectare

RIDGE
VINEYARDS

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Exceptional single-vineyard wines since 1962.

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