

RIDGE 2018

ESTATE

CABERNET

SAUVIGNON

Yields, Estate Cabernet Parcels: 36.2 Hectoliters/Hectare
MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
78% CABERNET SAUVIGNON, 21% MERLOT, 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: 66 cm (below normal)

Bloom: June

Weather: Winter rains were late to arrive, delivering a season’s worth of rainfall in March. This gave Monte Bello 75% of the 66 cm of rain for the year, which is below normal. Spring remained cold with heavier than usual fog, slowing the progress for a late September harvest.

Harvest Dates: 18 September - 17 October

Grapes: Average Brix 24.9°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, and sorted; 100% whole berries fermented on the native yeasts. Pressed at nine days. Natural malolactic initiated in tank, finished in barrel with additional ten weeks of lees contact.

Selection: Twenty of twenty estate parcels.

Barrels: 100% air-dried american oak barrels; (58% new, 8% one-year-old, 34% two-year-old).

Aging: Eighteen months in barrel

pH: 3.54 **TA:** 7.15 g/L **RS:** 2.5 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 (0.03 g/L at crush, 0.14 g/L during aging); four egg whites per barrel for tannin reduction; depth filtration at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

‘18 Estate Cabernet Sauvignon, bottled 6/20
Though winter was mild and dry, spring storms delivered enough rain for the vines to thrive. Summer fog and cold nights slowed ripening while intensifying flavors and acidity. Whole berries were fermented in small tanks with limited pump-overs resulting in softer tannins. Once pressed, each lot was kept in separate barrels until assemblage. Eighteen months’ time in oak has produced a sensuous wine with great appeal. It will be most enjoyable over the next twelve to eighteen years. *EB (4/20)*



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 m to 814 m

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, 2010, and 2013.

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

Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)

Yields: 36.2 hectoliters/hectare

RIDGE
VINEYARDS

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www.ridgewine.com

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