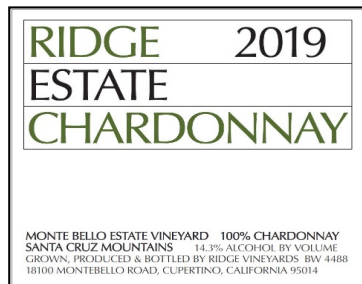


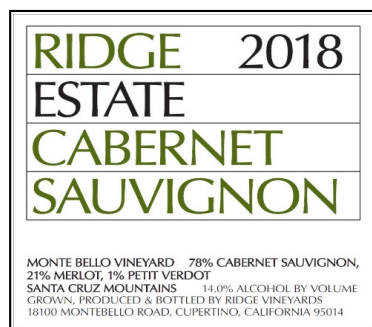
RIDGE Spring 2021 Releases



2019 Estate Chardonnay (Santa Cruz Mountains)

Source: Significant winter rain restored groundwater on Monte Bello Estate. Cold spring weather delayed bud-break and bloom. Summer fogs further slowed ripening. Picked in early October, each parcels' juice fermented in separate barrels. This year's Estate was assembled in late July and returned to older barrels and tank for continued settling. Showing appealing fruit, it will be most enjoyable over the next seven years. EB (10/20)

12x750mL \$_____ case price cases



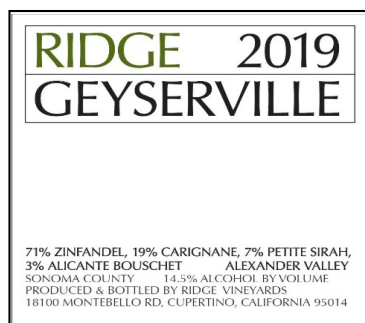
2018 Estate Cabernet Sauvignon (Santa Cruz Mountains)

Source: 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)

12x375mL \$_____ case price cases

12x750mL \$_____ case price, cases

6x1.5L \$_____ case price cases



2019 Geyserville (Alexander Valley)

Source: This is our longest, continuous zinfandel production, beginning with 1966. Each growing season, though different, has given us wine of consistent character and quality. This year's long, wet winter, and a mild summer, delayed harvest by two weeks. Of the forty-three fermented lots, we chose thirty-two for their superb Geyserville character and blending synergy. Enjoyable now, this excellent wine will develop more complexity over the next fifteen years. EB (10/20)

12x375mL \$_____ case price, cases

12x750mL \$_____ case price, cases

6x1.5L \$_____ case price cases

1x3L \$_____ case price cases

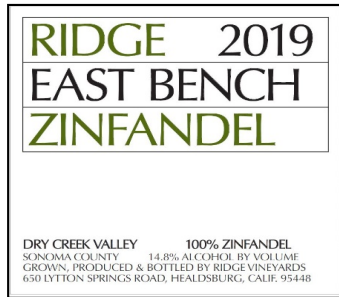
Account Name _____

Buyer's Name _____

Today's Date _____

Signature _____

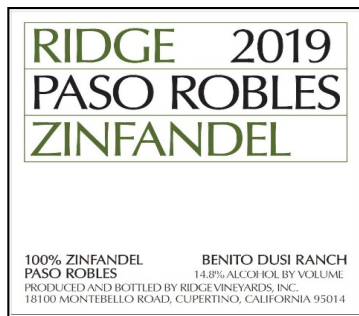
RIDGE Spring 2021 Releases



2019 East Bench Zinfandel (Dry Creek Valley)

Source: This is our fifteenth release from this 100% zinfandel vineyard. Favorable spring weather created ideal conditions for a full crop. To maximize color and flavor, we macerated the fermenting grapes for a week on average. After assembling seven of the eight parcels, the finished wine displays classic peppery, red fruit typical of Dry Creek. Enjoyable upon release, this pure zinfandel will develop over the next seven years. JO (11/20)

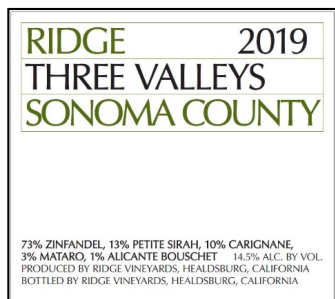
12x750mL \$_____ case price, cases



2019 Paso Robles Zinfandel (Paso Robles)

Source: Drenching winter storms brought the vines much needed water. Cold spring weather delayed bud-break and bloom. Fortunately, a warm summer ripened the grapes for an early September harvest. Each vineyard parcel fermented in separate tanks for an average of six days. Once pressed, the finished lots were tasted. The most appealing, fruit-forward wines were assembled. This delicious vintage can be enjoyed now and over the next five to seven years. EB (9/20)

12x750mL \$_____ case price cases



2019 Three Valleys (Sonoma County)

Source: Rain in late March coupled with warm spring weather created ideal growing conditions. The vines responded with a full crop and mild summer weather allowed for slow, even ripening. Aging in American oak complements the plentiful fruit in the wine while petite sirah provides added richness and structure. Enjoyable upon release, this zinfandel based wine will be at its best over the next five years. JO/EB (8/20)

12x750mL \$_____ case price cases

Account Name _____
 Today's Date _____

Buyer's Name _____
 Signature _____