

RIDGE 2018 MONTE BELLO

Monte Bello Parcels: 78.7 tons from 57 acres

MONTE BELLO VINEYARD 13.7% ALCOHOL BY VOLUME
74% CABERNET SAUVIGNON, 17% MERLOT, 7% PETIT VERDOT,
2% 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: 26 inches (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 26 inches 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: 28 September - 18 October

Grapes: Average Brix 24.4°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, 100% whole berry fermentation. 15% automated berry sorting. Fermented on the native yeasts. Pressed at eight days. Natural malolactic.

Selection: Twenty-three Monte Bello parcels

Barrels: 100% new air-dried oak, 90% American oak, 7% French oak; 3% Ozark

Aging: Seventeen months in barrel

pH: 3.48

TA: 7.19 g/L

Hand-harvested; estate grown Monte Bello Vineyard grapes, organically farmed, destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; 0.22 g/L calcium carbonate added to moderate the high natural acidity in seven of the twenty-three fermenters; oak from barrel aging; minimum effective sulfur 35 ppm at crush, 78 ppm during aging; depth filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2018 Monte Bello, bottled June 2019

December brought intense rains but they ended by January. Drenching spring storms saved the growing season. Though summer was foggy and cold, the vines received abundant sunshine and warmth that ripened the grapes by early October. Reduced pump-overs during fermentation helped moderate tannin extraction. Assembled by blind-taste, twenty-two lots came together to make this superb vintage. Sensuous and showing great complexity, it will be enjoyable over the next thirty years. EB (4/20)



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 32 miles to the north and the Pacific 15 miles to the west.

Elevation: 1300' to 2760'

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

Age of Vines: Cabernet Sauvignon planted 1949-1995, 66.4 acres; Merlot planted 1968-1997, 12.8 acres; Cabernet Franc planted 1969-2008, 3.2 acres; Petit Verdot planted 1988 and 1990 at Torre vineyard, 2.1 acres; and planted 2008 at Rousten vineyard, 1.2 acres.

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

Yields: 1.38 tons/acre, a total of 78.7 tons harvested from 57 acres