

# RIDGE 2020

# ESTATE

# CHARDONNAY

100% CHARDONNAY MONTE BELLO ESTATE VINEYARD  
SANTA CRUZ MOUNTAINS 13.6% ALCOHOL BY VOLUME

## HISTORY

Ridge produced its first chardonnay in 1962 from fully-mature vines planted in the late 1940s on the Monte Bello estate vineyard. Production never exceeded ten barrels, and Monte Bello chardonnay was sold principally at the winery. Several great vintages, among them the 1973, '74, '79, and '84, showed that our cool climate and fractured limestone sub-soils were well suited to the varietal. By 1985, the old vines were producing less than a half-ton per acre and were taken out. The younger vines, planted in the '70s, provide the majority of grapes today. Initially these newer plantings were on the "lower" vineyard—not yet farmed as part of the Monte Bello estate—so the wine was called "Santa Cruz Mountains" and these vines have long since been included. Since 2009 the wine has been designated Ridge Estate Chardonnay. In years when differences among lots are sufficient to warrant a separate bottling, we make a limited amount of Monte Bello Chardonnay as well.

**FIRST RIDGE CHARDONNAY SANTA CRUZ MOUNTAINS** 1985  
**FIRST RIDGE ESTATE CHARDONNAY (THE NEW DESIGNATION)** 2009

## VINTAGE

**Rainfall:** 22.4" (below normal)

**Bloom:** Late May

**Weather:** Rains in March and April helped the vines get through the summer. We were just starting harvest when the heat and fires hit in August.

**Harvest Dates:** 22 August - 14 September

**Grapes:** Average Brix 22.5°

## WINEMAKING & TECHNICAL DATA

**Fermentation:** Grapes are whole-cluster pressed and barrel fermented. Natural primary and natural secondary (malolactic) fermentations.

**Barrels:** 80% air-dried American oak, 20% French oak; 15% new, 20% one-year-old, 40% three-year-old, and 25% five-year-old.

**Aging:** Fourteen months

**pH:** 3.49

**TA:** 5.55 g/L

Hand-harvested estate-grown Monte Bello vineyard grapes; whole-cluster pressed; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (35 ppm at crush, 71 ppm over the course of aging); pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

**RIDGE**  
VINEYARDS

408.867.3233

[www.ridgewine.com](http://www.ridgewine.com)

Exceptional single-vineyard wines since 1962.

*2020 Estate Chardonnay, bottled 12/2021*  
Harvested over a three week period, all of the grapes were immediately pressed as whole clusters and sent to barrel to ferment. After completing primary and secondary fermentation, eleven lots from the Klein and Rousten vineyards were assembled and then returned to barrel to age for five more months prior to bottling. This rich and elegant chardonnay is enjoyable upon release and over the next five to six years.  
JO (11/21)



## SITE

**Monte Bello Ridge** overlooks San Francisco from the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast but not a part of either.

**Elevation:** 1,400 - 2,000'

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

**Vines:** 19.6 acres, planted 1982 - 1998.

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

**Yields:** 2.21 tons per acre

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