

Ridge Vineyards Joins IWCA

Last fall, Ridge Vineyards joined the International Wineries for Climate Action (IWCA), an association of wineries dedicated to decarbonizing the global wine industry. As an applicant-member, this continues our long-standing belief that we are good shepherds of the land, which has included regenerative agricultural practices, organic farming, and sustainability. Our membership is a commitment to reduce carbon emissions by 50% by 2030 and to zero by 2050.

Just this January, we crossed an important milestone on our way to carbon zero. We completed our first third-party carbon footprint audit. The audited survey is key to identifying the areas of emissions we as a winery will need to address first and is critical to gaining full membership status with IWCA.

“We are excited to announce that we have established the winery’s carbon footprint baseline using the GHG (Green House Gas) Protocol Corporate Standard and ISO-14064. This is a crucial step on our road toward dramatically reducing our emissions. We have learned a lot through the process and will now target areas where we can most quickly mitigate our emissions,” stated David Amadia, President, Ridge Vineyards.

Ridge is committed to becoming an IWCA Gold member, which requires applicants to achieve Net Zero by 2050, be at least 20% powered by on-site renewable energy, reduce 25% of CO2 emissions per unit of wine produced, and complete a biannual greenhouse gas audit utilizing the World Resources Institute Greenhouse Gas (GHG) Protocol methodology and be verified by an internationally accredited, third-party auditor.

“Climate change is real. Ridge, like virtually every winery in California, has suffered through the impact of extended drought and wildfires. In collaboration with our partners at IWCA, we look forward to providing leadership and innovation in the critical process of decarbonizing the wine industry,” Amadia said.



Above: Our solar panels supply a significant portion of the Lytton Springs winery’s electricity needs.



“Ridge’s efforts in sustainability over the past 60 years have brought us to this point, our commitment with the IWCA takes us to the next step. We are so thankful to join a like-minded group of wineries across the globe who are working to make a better future for our children.”

— Michael Torino, SVP Global Sales



JOIN US

Virtual Tasting

Friday, April 22, 2022
10 a.m. PDT

Join us as David Gates, Senior VP of Vineyard Operations, John Olney, Head Winemaker & COO, and David Amadia, President, take you through our spring release wines.

More information:
ridgewine.com/spring-2022-virtual-tasting



RIDGE
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MONTE BELLO WINEMAKER
TRESTER GOETTING

We are pleased to announce that Trester Goetting has been named Monte Bello Winemaker. In collaboration with Head Winemaker & COO John Olney, Goetting will take over all winemaking duties at Ridge Vineyards’ Monte Bello winery and carry forward Ridge’s 60-year commitment to producing site-specific wines using traditional methods.

“Trester brings a wealth of experience to Ridge. His background in crafting mountain cabernet as well as single-vineyard zinfandel is a perfect match for Ridge. I’m very excited to have Trester join our winemaking team and look forward to working with him.”

— John Olney

60 Years of Ridge



How It All Began

Sixty years takes us back to the re-bonding of a small, late 19th-century winery that now serves as the Monte Bello tasting room. In 1959, the winery and a 40-acre vineyard abandoned in Prohibition were purchased by three friends, David Bennion, Charlie Rosen, and Hew Crane, all scientists at Stanford Research Institute (SRI). They bought the land with the idea that when they retired, each of them would build a house and

move up there. An added incentive was that they could camp out on the knoll on weekends with their kids as they were growing up.

The partners were not really wine drinkers and had not thought much about the grapes. However, in 1959, one of them, David Bennion, held out a small tub of grapes, thinking he would try some home winemaking. Having never done it before, he started by reading up on the basic techniques. Shortly after crushing the grapes, he and his wife, Fran, left on a long-planned vacation. To protect the grape skins floating on the surface from going to vinegar as they fermented, David used a very old technique he had read about, securing a wood lattice over the grape skins that submerged them a few inches below the surface of the juice. When they returned from their two-week vacation, they found the wine had fermented dry on the natural yeast present on the grapes.

My Start at Ridge

A few years after joining, I had a chance to taste that "first" Ridge Monte Bello. It was beautiful: complex and long in the finish. I realized why tasting that wine had convinced their wine knowledgeable friends to insist they re-bond the winery and make wine. Several years before being offered the job, David Bennion heard a talk I gave on the wines of Chile and the 19th-century traditional techniques I was using in making my wines there. David, as the sole full-time employee, was doing everything. He decided he needed to give up the winemaking and focus on managing the whole operation. Because my traditional approach coincided with their philosophy, he proposed that they offer me the job of winemaker.



Top Left: The original team
Left: Paul Draper
Right: The original vineyard

A Look Back

In looking back at our last 60 years, I've focused entirely on production, that is, the winery and vineyards. From the beginning, our success has been built on our attempt to make some of the finest wines being produced today. However, any successful company depends on much more than just production. In the last 20 years, we have assembled an incredible team that has brought the other essential aspects of our operation to a level that has placed Ridge among the most respected wine producers in the world.

We look forward to the next 60 years and attempting ever finer quality with each new vintage.

— Paul Draper, Ridge Chairman of the Board



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60 Years of Ridge
ridgewine.com/ridge60

"From the beginning, our success has been built on our attempt to make some of the finest wines being produced today."



RIDGE 2022

Spring Releases

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— Paul Draper,
Ridge Chairman
of the Board



2020 Estate Chardonnay

Site: Monte Bello Estate vineyard in the Santa Cruz Mountains. Red, decomposing Franciscan rock mixed with clay/loam; fractured limestone subsoils.



2020 Three Valleys

Site: Sourced primarily from vineyards in Alexander Valley, Dry Creek Valley, Sonoma Valley, and Russian River Valley. Varied soils; a predominance of gravelly loam; gravelly clay loam on hillsides.



2020 Paso Robles Zinfandel

Site: Three miles south of Paso Robles on the east side of Highway 101. Zinfandel grape vines planted in 1923.



2020 East Bench Zinfandel

Site: On top of the bench that separates Dry Creek Valley and Alexander Valley appellations, north of Healdsburg in Sonoma County.



2020 Geyserville

Site: Western edge of Alexander Valley, Sonoma County. Zinfandel, petite sirah, carignane — oldest vines planted in 1891.



2019 Estate Cabernet Sauvignon

Site: Monte Bello Estate vineyard in the Santa Cruz Mountains. Cabernet sauvignon, merlot, petit verdot, and cabernet franc — oldest vines were planted in 1949.