

RIDGE 2020 THREE VALLEYS SONOMA COUNTY

**74% ZINFANDEL, 12% PETITE SIRAH, 9% CARIGNANE,
5% ALICANTE BOUSCHET 14.5% ALCOHOL BY VOLUME**

HISTORY

The history of the Ridge Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, ten. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented on its native yeast and naturally occurring malolactic bacteria at both Monte Bello and Lytton Springs wineries. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at its finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins.

FIRST RIDGE THREE VALLEYS: 2001

GROWING SEASON

Rainfall: 21.2 inches (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: 7 September - 1 October

Grapes: Average Brix 24.4°

WINEMAKING & TECHNICAL DATA

Fermentation: No inoculation; natural primary and secondary.

Barrels: 100% air-dried American oak barrels (20% new, 20% one-year-old, 30% three-year-old, and 30% six-year-old).

Aging: Eleven months in barrel

pH: 3.71

TA: 5.85 g/L

Hand-harvested grapes, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 104 ppm over the course of aging); membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2019 Three Valleys, bottled Dec 2020
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)



SITE

Sourced primarily from vineyards in Alexander Valley, Dry Creek Valley, Sonoma Valley, and Russian River Valley.

Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.

Age of Vines: Approximately 5% fifty- to one- hundred-years-old, 60% thirty-five to forty-five-years, 35% ten- to thirty-years-old.

Training: Head trained (no trellis), spur pruned.

Yields: 3 tons per acre

RIDGE
VINEYARDS

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