



*Select  
2022*





Dear Friends,

This year we are celebrating our 60th anniversary. We attribute so much of our success over the years to partners like you. We can't thank you enough for your continued support and for sharing our story and wines with your guests.

After a two-year hiatus, we held our 10th Somm Symposium earlier this year. This was an event we sorely missed, and we were thrilled to get back to hosting it. Over the last ten years, we have welcomed almost 200 of the top wine professionals in the world. In addition to giving Symposium attendees a deep dive into everything Ridge over two and a half days, most importantly, we establish relationships that last decades and include you in our annual Somm Select offer.

This year, as part of the Somm Select program, we are excited to offer you two exceptional wines: a 2012 Monte Bello from our library and a limited-release zinfandel-carignane blend from Demostene Ranch in Alexander Valley. We are also thrilled to announce our Fall Release wines. More information on these wines can be found in the pages of this book.

Your understanding and appreciation of Ridge have allowed us to continue to champion single-vineyard winemaking, searching California for those rare sites where climate, soil, and varietal are ideally matched. Thank you!

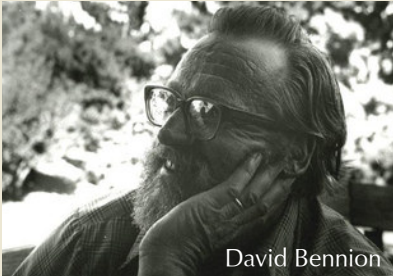
With best wishes,

A handwritten signature in blue ink, reading "Michael Torino".

Michael Torino  
Senior Vice President, Global Sales, Ridge Vineyards

# HISTORICAL TIMELINE

Osea Perrone



David Bennion

Three scientists from Stanford University's Research Institute (SRI) and their families form a partnership and buy Dr. Short's property on Montebello Ridge. One of them, David Bennion, makes a half barrel of cabernet from the ten year old vines.

1885

Perrone produces the first Monte Bello.

1949

1962

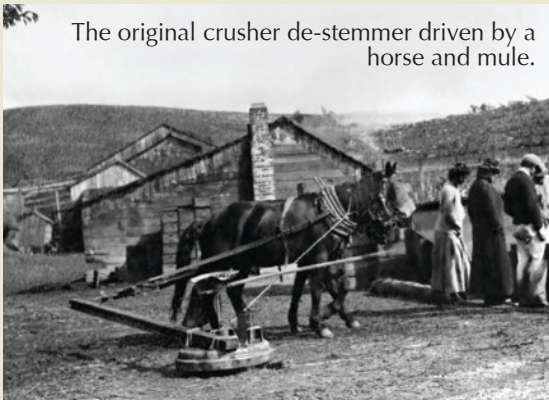
Dr. Osea Perrone of San Francisco buys 180 acres on Monte Bello Ridge, plants vines, builds a stone winery.

1892

On Montebello Ridge, Dr. William Short, owner of the Torre vineyard adjacent to the Perrone property, replants several blocks of cabernet and for the first time a block of chardonnay.

1959

The partners re-bond the winery and name it Ridge Vineyards. That year they produce their first Monte Bello.

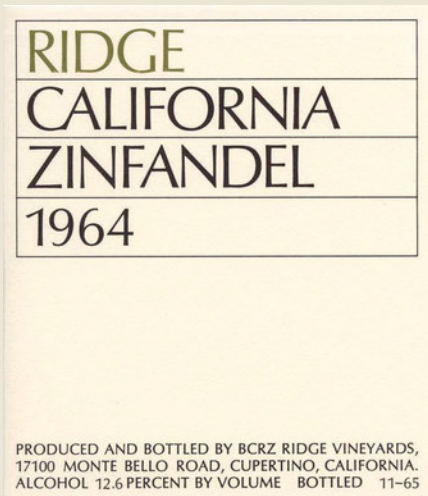


The original crusher de-stemmer driven by a horse and mule.



The Founding Partners





Ridge produces its first zinfandel from 19th century vines on the Picchetti Ranch near the base of the Monte Bello ridge.

1966

Paul Draper joins the partnership as winemaker.

1972

1964

Ridge produces the first Geyserville from vines planted in 1882 in Sonoma County.

1969

Ridge produces the first Lytton Springs from vines planted in 1901.



# 1974-2005

Judgment of Paris: Steven Spurrier organizes a tasting of California cabernets and chardonnays and top French wines. To everyone's surprise, California defeated the French in both the red and white flights. The 1971 Monte Bello came in 5th.



David Gates

1989

1974

1977

First international shipment to Averys Wine Merchant in Bristol, England.

1976

Ridge launches the Advance Tasting Program, ATP, America's first wine club.

David Gates joins Ridge as Vineyard Manager. In 2001, he becomes Vice President of Vineyard Operations, and in 2016 he becomes Senior Vice President of Vineyard Operations.



Judgment of Paris



Lytton Springs Winery



John Olney

John Olney joins Ridge as a Cellar Worker at Monte Bello. In 1999 he becomes Assistant Winemaker/General Manager. In 2001 he becomes Vice President of Winemaking at Lytton Springs, obtains the title of COO in 2016 and becomes Head Winemaker & COO in 2021.

1991

Ridge buys the Lytton Springs winery and its old vineyards.

1996

1998

Mark Vernon joins Ridge as General Manager. In 2001 he becomes COO and CEO in 2016.

2005



Lytton Springs Vineyard

David Amadia joins Ridge as Vice President of US Wholesale. He is promoted to President in 2016.



David Amadia & Mark Vernon



# 2006-2022



30 year repeat of the Judgment of Paris. The 1971 and 2000 Monte Bello cabernets win first place in both the original vintage wine and new vintage wine categories in London and California.



Mark Vernon & David Gates in the Open Space

At Monte Bello, 42 plantable acres available through an exchange agreement with Mid-Peninsula Open Space District.

2006

2012

2015

Ridge celebrates 50 year anniversary.



David Amadia, David Gates, John Olney



Whitton Ranch

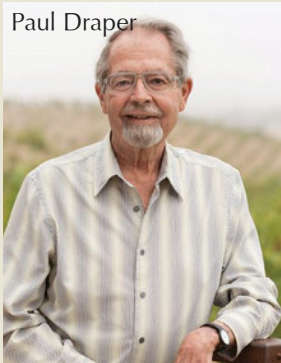


Ridge celebrates  
60 year  
anniversary.

2016

Paul Draper retires at  
age 80, after 47 years  
as Winemaker. He  
continues as Chairman  
of the the Board.

Paul Draper



Ridge purchases  
Whitton Ranch, a 36-  
acre parcel which is the  
heart of the Geyserville  
wine.

2016



Trester Goetting

2022

Trester Goetting joins  
Ridge as the Winemaker  
at Monte Bello & Shauna  
Rosenblum joins as the  
Winemaker at Lytton  
Springs.



Shauna Rosenblum

# 2022 SOMM SYMPOSIUM

## ATTENDEES

Andrea Boulanger, T-Bones Chophouse—Las Vegas, NV  
Paul Carayas, Chez TJ—Mountain View, CA  
Christina Coleman, Bandon Dunes Golf Resort—Bandon, OR  
David Taylor, Baltaire—Los Angeles, CA  
Erik Simonics, Annabel's Private Member's Club—London, UK  
Philippe Boisvert, Le Serpent—Montréal, Canada  
Joseph Cerione, Blue Duck Tavern—Washington D.C.  
Benjamin Oram, Bar Enza—Boston, MA  
Juan Carlos Santana, Auberge Resorts Collection—Aspen, CO  
Joseph Gewarges, Fontainebleau Hotel—Miami Beach, FL  
Mark Clough, Tria Restaurant—North Oaks, MN  
Amy Mundwiler, Maple & Ash—Chicago, IL  
Cary Palmer, Link Restaurant Group—New Orleans, LA



***An annual event at Ridge, more than a dozen top sommeliers from the U.S. and around the world spend two days comprised of tours and tastings to experience our people, wines, and estates.***

***WHAT OUR SOMMS ARE SAYING ABOUT THE 2022 SYMPOSIUM***

*"You all really outdid yourself. I felt taken care of the entire event and was engaged the whole time. We had the proper amount of down time for ourselves. I wouldn't change a thing."*

*"Very well organized, superb wine selection. Big thank you for everybody who contributed towards this amazing experience."*

*"Very educational. I thought I knew a lot, but I learned even more. Everything we saw from start to finish I soaked up like a sponge."*

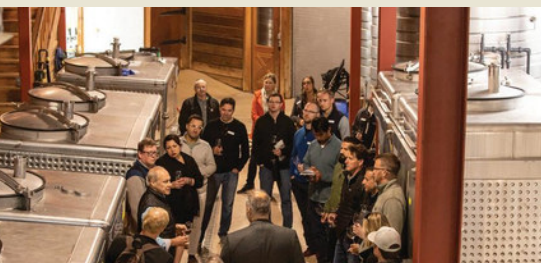
*"Do not change a thing!!"*

*Highlight was: "Meeting so many amazing people, getting to try some GREAT older vintages, learning about organic farming, and seeing the barrels being made!!"*

*"A huge Thank You to everyone involved in making it such a fantastic experience!"*









# SYMPOSIUM HIGHLIGHTS



# SYMPOSIUM ALUMNI

## 2019 ATTENDEES

Collin Bless, Groot Hospitality—Miami, FL  
Monica Dubar, Ritz Carlton—Cayman Islands  
Chris Horn, Purple/Heavy Restaurant Group—Seattle, WA  
Amanda Reed, E3 Restaurant Group—Seattle, WA  
Molly Greene, Saison Hospitality Group—San Francisco, CA  
Trevor Lawton, Cappy's Restaurant—San Antonio, TX  
Yang Lu, MS—Hong Kong  
Remy Lutfy, Vertical Wine Bar—Detroit, MI  
Slim Mello, Mandarin Oriental—New York, NY  
Winn Robertson, Bourbon / Four Seasons—Washington DC  
Christopher Sealy, Alo Restaurant—Toronto, Ontario  
Joshua Steiner, Carnevor—Milwaukee, WI  
Jason Wagner, Resident Hospitality—New York, NY

## 2018 ATTENDEES

Kevin Bratt, Joe's Seafood, Prime Steak and Stone Crab—Chicago, IL  
Jason Caballero, Maple & Ash—Scottsdale, AZ  
Matt Crawford, State of Grace—Houston, TX  
David Fair, Pennsylvania  
Olivier Gasselin—London, UK  
Johnny Kozlowski, The Avra Group—New York, NY  
Rick Lang, Fia Restaurant Group—Los Angeles, CA  
Kevin O'Rourke, Morimoto—New York, NY  
Jeffrey Perisho, The Plumed Horse—Saratoga, CA  
Tonya Pitts, One Market Restaurant—San Francisco, CA  
Aymeric Pollenne—France  
Eric Renaud, Bern's Steak House—Tampa, FL  
John Rodriguez, Joe Muer & the Andiamo Group—Keego Harbor, MI  
Barbara Werley, MS, Pappas Bros. Steakhouse—Dallas, TX

## 2017 ATTENDEES

Joe Billesbach, The Sylvan—Atlanta, GA  
Sharon Coombs—Los Angeles, CA  
Nicholas Daddona, Boston Urban Hospitality—Boston, MA  
Amanda Fraga, Genuine Hospitality—Miami, FL



## **2017 ATTENDEES CONTINUED**

Nicolas Giraud, Meritage A Brasserie—St. Paul, MN  
Eric Hammer, Colony Hotel—Palm Beach, FL  
Morgan Harris, OMVino, San Francisco, CA  
Parag Lalit, Montreal, Canada  
Bryant Mao—Vancouver, BC  
Mark Moulton, The St. Regis—Park City, UT  
Thomas Ratcliff, MGM Grand—Las Vegas, NV  
Jeff Lindsay—Seattle, WA  
Rachel VanTil, The Clubs at Houston Oaks—Hockley, TX

## **2016 ATTENDEES**

Jeff Birkemeier, Amapola Kitchen and Wine Merchant—Salinas, CA  
Erica Catubig, Canlis Restaurant—Seattle, WA  
Carly DiCosola—New Orleans, Louisiana  
Vanya Filipovic, Vin Dame Jeanne—Montreal, Quebec  
Andrew Fritz, Citizen Public House—Scottsdale, AZ  
Jeff Harding, The Waverly Inn—New York, NY  
Julian Martinez, Palace Prime Steak & Seafood—Albuquerque, NM  
Jon McDaniel, Second City Soil—Chicago, IL  
Chris Raftery, Gramercy Tavern—New York, NY  
Erin Rolek, The Bachelor Farmer—Minneapolis, MN  
Joe Quinn, Red Hen—Washington DC  
Kate Webber, Webber Restaurant Group—Burlington, MA

## **2015 ATTENDEES**

Rick Bakas—Petaluma, CA  
Dave Borsman, Columbus Hospitality Group—Boston, MA  
Sian Ferguson, Mercantile Dining and Provisions—Chicago, IL  
Brent Kroll, Maxwell Park—Washington DC  
Pascaline Lepeltier MS, Chambers—New York, NY  
David Mensch, Spencer and Lynn—Mystic, CT  
Benjamin Richardson, Bos Taurus—Bend, OR  
Jackson Rohrbaugh, Crunchy Red Fruit—Seattle, WA  
Rachel Driver Speckan—Chicago, IL  
Zarko Stankovik, Juvia—Miami Beach, FL  
Ernie Taketa, MGM—Las Vegas, NV  
James Tidwell MS, TexSomm—Dallas, Texas  
Jason Yamasaki, JOEY Restaurants—Vancouver, BC

## **2014 ATTENDEES**

Paul Botamer, Ritz Carlton & Fearings Restaurant—Dallas, TX  
Michael Buckelew—Colorado Springs, CO  
Ryenne Carrier, Certified Burgers—Sea Island, GA  
Arthur Hon, The Modern—New York, NY  
Matt Rebarchick, Gordon Ramsay Steak (MGM)—Las Vegas, NV  
June Rodil MS, Goodnight Hospitality—Houston, TX  
Darryl Smith, Sushi San—Chicago, IL  
Troy Smith—Laguna Beach, CA  
Natalie Tapken, Bluepoint—Maryland, DE  
Jennifer Wagoner, Zuma Restaurant Group—London, UK  
Kate Willer, Bubba—Des Moines, IA

## **2013 ATTENDEES**

Vanessa Bazzani—Dundee, OR  
Fred Cabrera, Quality Branded—Miami, FL  
Philip Hirrel—Thousand Oaks, CA  
Bruno Marini, Pyramid Hotel Group—Boston, MA  
Augustus Miller—Seattle, WA  
Dave Poore, St. Elmo's Steakhouse—Indianapolis, IN  
Charles Puglia, Le Coucou—New York, NY  
Steve Steese—Hotchkiss, CO  
Frank Stitt, Highlands Bar & Grill—Birmingham, AL  
Ryan Stotz, Consultant—Atlanta, GA

## **2012 ATTENDEES**

Brahm Callahan MS, Grill 23—Boston, MA  
Robert Davis, Gravity Haus—Winter Park, CO  
Joi Graham, Season's 52—Phoenix, AZ  
Justin Jelinek—Denver, CO  
Brandt Lens, Ocean's 44—Phoenix, AZ  
Todd Lincicome—Dallas, TX  
Greg Majors—Redondo Beach, CA  
James Rahn, Proprietor and Winemaker for James Rahn Wines—Portland, OR  
Matt Reiser, Acker Merrall & Condit—New York, NY  
Jason Sherman, Nos Caves Vin—Houston, TX  
Heidi Turzyn, Gotham Bar & Grille—New York, NY

## **2011 ATTENDEES**

Glenn Bardgett, Annie Gunn's—Chesterfield, MO  
Stefan Blicher, BP Wine—St. Helena, CA

## 2011 ATTENDEES CONTINUED

Roger Dagorn, MS, Tocqueville—New York, NY  
Dan Davis, Commander's Palace—New Orleans, LA  
Jill Gubesch, Frontera Grill—Chicago, IL  
Jennifer Hazard, Donovan's Steakhouse—Phoenix, AZ  
Elise Loehr, Table 3 Restaurant & Market—Nashville, TN  
David Lombardo, New York, NY  
Chris Nostvick, Blackbird—Chicago, IL  
Virginia Philip, MS, The Breakers Hotel—Palm Beach, FL  
Christopher Sawyer, Sawyer Somm Consulting—Sonoma, CA  
Jacob Schwimmer, Lettuce Entertain You Restaurants—Chicago, IL  
Cara Schwindt—Park City, UT  
Matt Weiss—North Carolina  
Brian Weitzman, MGM Grand—Las Vegas, NV  
Joe Zugelder, The Wine Appraiser—Napa, CA

2011



2012



2013





2014



2015



2016





# A UNIQUE OPPORTUNITY

96 Points



"The 2012 Monte Bello is a beauty, wafting from the glass with complex aromas of plums, blackberries, bitter chocolate, black truffles, cigar tobacco and hints of crème de cassis. Its new oak is already well integrated. On the palate, the wine is full-bodied, richly tannic and very deep, with a layered, concentrated core of fruit framed by chalky, fine-grained tannins. The 2012 is still quite youthfully chewy at this early stage, but there's a certain lavishness to its ripe blackberry fruit that suggests this will be a dramatic, even decadent Monte Bello in the style of the 2002 when it reaches maturity. Late September heat made for a record-setting harvest in only 16 days. The 2012 is a blend of 64% Cabernet Sauvignon, 22% Merlot, 8% Cabernet Franc and 4% Petit Verdot, and it saw a small water addition to finish at 13.8% alcohol." – William Kelley

**Total vineyard production:**

**81.3 tons from 60.6 acres**

**19 of 24 Monte Bello parcels selected for this wine**

**64% cabernet sauvignon, 22% merlot, 8% cabernet franc,  
4% petit verdot                      13.8% Alcohol by Volume**



RIDGE 2012

MONTE BELLO

MONTE BELLO VINEYARD 64% CABERNET SAUVIGNON  
22% MERLOT, 8% CABERNET FRANC, 6% PETIT VERDOT  
SANTA CRUZ MOUNTAINS 13.8% ALCOHOL BY VOLUME  
CROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS  
18100 MONTE BELLO ROAD, P. O. BOX 1810, CUPERTINO, CA 95015

**History:** Born in Italy, Manuel Demostene moved to Healdsburg in 1902 where he found work on Santo Botti's ranch. Santo died the next year and in 1906 Manuel married his widow, Julia, taking possession of the ranch. Around the same time, Abele Ferrari arrived from Italy and purchased what is now known as the Healdsburg Machine Shop. In 1925, he purchased the run down Soda Rock Winery, refurbishing it after prohibition. Abele's daughter, Rose, married Manuel's son, Leo in 1936 and they later helped run Soda Rock while raising four children on the property. The couple bought the 113 acre Sausal Ranch in 1956 and continued to buy more nearby land for their two sons, Ed and David. This wine comes from vines planted over one hundred years ago on Ed's original twenty-five acres. Ed, who passed away in 2015, taught his daughter Leisa everything he knows about growing grapes. Leisa and Ward continue the family legacy, giving special attention to that block of old vine zinfandel and carignane.

**RIDGE** 2019  
**DEMOSTENE**  
**RANCH**

58% ZINFANDEL, 42% CARIGNANE SONOMA COUNTY  
ALEXANDER VALLEY 15.1% ALCOHOL BY VOLUME  
PRODUCED AND BOTTLED BY RIDGE VINEYARDS INC.  
650 LYTTON SPRINGS RD, HEALDSBURG, CALIFORNIA 95448

**Tasting Notes:** Cranberry, rose petal and chapparral nose. Medium bodied with focused black cherry fruit, bright, refreshing acidity and a long clean finish.



LIMITED BOTTLING



RIDGE 2019  
DEMOSTENE  
RANCH

58% ZINFANDEL, 42% CARIGNANE SONOMA COUNTY  
ALEXANDER VALLEY 15.1% ALCOHOL BY VOLUME  
PRODUCED AND BOTTLED BY RIDGE VINEYARDS INC.  
650 LYTTON SPRINGS RD, HEALDSBURG, CALIFORNIA 95448



# FALL RELEASES





# NOTES



## **2021 GRENACHE BLANC**

**90% grenache blanc, 6% roussanne, 4% picpoul**

### **Adelaida Vineyard, Paso Robles**

Adelaida Vineyard is located in Paso Robles – Adeladia District. Fractured limestone soils, including shale and sandstone.



## **2020 PAGANI RANCH ZINFANDEL**

**90% zinfandel, 6% petite sirah, 4% alicante bouschet**

### **Pagani Ranch Vineyard, Sonoma Valley**

Pagani Ranch Vineyard is located in Sonoma Valley, Sonoma County. Gravelly clay loam soil.



## **2020 LYTTON SPRINGS**

**79% zinfandel, 11% petite sirah, 10% carignane**

### **Lytton Springs Vineyard, Dry Creek Valley**

Lytton Springs Vineyard is located on the bench and hills separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County. Soils are varied, with a predominance of gravelly clay; gravelly clay loam on hillsides.



## **2019 MONTE BELLO**

**82% cabernet sauvignon, 9% merlot, 8% petit verdot,  
1% cabernet franc**

### **Monte Bello Vineyard, Santa Cruz Mountains**

Monte Bello estate vineyard in the Santa Cruz Mountains. Red, decomposing Franciscan rock mixed with clay/loam; fractured limestone sub-soils.



## **2019 LYTTON ESTATE PETITE SIRAH**

**100% petite sirah**

### **Lytton Springs Vineyard, Dry Creek Valley**

Lytton Estate Vineyard is located in the hills and bench land separating Dry Creek and Alexander Valleys, just north of Healdsburg, Sonoma County. Gravelly clay loam soil.

# OUR SALES TEAM

DAVID AMADIA,  
President

POPPI MONROE,  
Central Regional  
Sales Manager

KATIE BLAKELY,  
International Sales  
Manager



TOM DEASO,  
Eastern Regional  
Sales Manager

CHRISTINA DONLEY,  
Western Regional  
Sales Director

MICHAEL TORINO,  
Senior Vice President,  
Global Sales





# OUR WINEMAKING TEAM



JOHN OLNEY,  
Head Winemaker &  
COO

DAVID GATES,  
Senior Vice President  
of Vineyard Operations





SHAUNA ROSENBLUM,  
Winemaker, Lytton  
Springs



TRESTER GOETTING,  
Winemaker, Monte  
Bello

# OUR THANKS

We want to thank you for your support, interest, and continued enthusiasm for our wines.

If you are ever in our area, please contact us in advance—we'll take really good care of you!

## MONTE BELLO SANTA CRUZ MOUNTAINS

17100 MONTE BELLO ROAD  
CUPERTINO, CALIFORNIA

## LYTTON SPRINGS DRY CREEK VALLEY

650 LYTTON SPRINGS ROAD  
HEALDSBURG, CALIFORNIA

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