

# RIDGE 2021

## ESTATE

## CABERNET

## SAUVIGNON

Yields, Estate Cabernet Parcels: 70.2 tons from 38.5 acres  
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS  
 84% CABERNET SAUVIGNON, 16% MERLOT  
 13.3% ALCOHOL BY VOLUME

### HISTORY

In 1886 the first blocks of the Monte Bello vineyard were planted and construction on the winery begun. The first vintage was the 1892. In the early 1940s, the last of the old vineyard was abandoned; in the late forties a few blocks were replanted. Those cabernet vines—now over sixty-five years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until 1974. By then other abandoned blocks had been replanted and their fruit considered for use in the Monte Bello. A number of those consistently produced a more accessible wine that developed its full complexity earlier and these were combined as the “Santa Cruz Mountains.” With the 2008 vintage the name of this stylistically distinct wine became the Ridge Estate Cabernet Sauvignon, stressing the principal varietal and the Monte Bello estate vineyard as its source.

**FIRST RIDGE SANTA CRUZ MOUNTAINS: 1978**  
**FIRST RIDGE ESTATE CABERNET SAUVIGNON: 2008**

### VINTAGE

**Rainfall:** 14" (30% of normal)

**Bloom:** Early May

**Weather:** A dry winter and spring stressed the vines, limiting yields and concentrating flavors. Harvest was early, accelerated by a heat wave in early September. For the first time in our 50+ year history we finished our Monte Bello harvest before Lytton Springs.

**Harvest Dates:** 21-24 September

**Grapes:** Average Brix 24.4°

### WINEMAKING & TECHNICAL DATA

**Fermentation:** Grapes destemmed, and sorted; 100% whole berries fermented on the native yeasts.

**Barrels:** 100% air-dried American oak barrels; (50% new and 50% one-year-old).

**Aging:** Nineteen months in barrel

**pH:** 3.51 **TA:** 7.0 g/L

Hand-harvested, estate-grown grapes; destemmed and sorted; fermented on indigenous yeast; calcium carbonate; full malolactic on the naturally occurring bacteria; minimum effective sulfur (35 ppm at crush, 158 ppm during aging). In keeping with our philosophy of minimal intervention, this is the sum of our actions.

*'21 Estate Cabernet Sauvignon, bottled 7/23*  
 A dry winter, with only fourteen inches of rain, followed by a warm summer, created stress on the vines. Fortunately, this concentrated flavor but also required extra attention during fermentation not to over extract tannin. As a selection of lots primarily from Monte Bello's Klein Ranch, our Estate Cabernet uses parcels that show the distinctive character of our soils and climate, but as a wine tends to mature somewhat earlier. This pure, mountain cabernet is best cellared for two to three years and will improve over the following ten to fifteen. JO (6/23)



### SITE

**Our Estate Vineyard** is located in the Santa Cruz Mountains, a stand alone appellation separating the North Coast from the Central Coast, but not part of either.

**Elevation:** 1300' to 2670'

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

**Age of Vines:** Oldest 1949; further plantings in 1968/9, 1972, 1982, 1987/8, 1990, 1995, 1997/8, 2008, 2010, and 2013.

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

**Irrigation:** Non-irrigated. (New vines receive drip irrigation until fully established)

**Yields:** 2.1 tons/acre