

## Our Commitment to Sustainability: Lightweight Glass

For hundreds of years, glass has been the container of choice for wineries around the world. It is easily formed into many shapes and efficiently sealed with a cork, imparting no unwanted flavors to the wine.



Manufacturing glass, however, requires significant energy inputs to heat raw materials and therefore plays a big part in the overall

carbon footprint of any winery. Bottling plants produce bottles that share the same shape and color but vary considerably in weight. Empty wine bottles range from 400g to above 1,000g. The heavier the bottle, the more energy is required to produce that bottle and ship it throughout the country or around the world.

So bottle weight presents a choice and opportunity for each winery to minimize their impact on the environment. In 2020, Ridge Vineyards initiated a self-audit to understand how much our bottles weigh and where they fall in the "heaviness" range. An empty 750mL Ridge bottle in 2020 weighed 575g, so we began trials using lighter bottles.

In 2022, we converted entirely to lighter bottles weighing 465g, a reduction of almost 20%. We are also now sourcing our bottles, including raw materials, locally within California, minimizing greenhouse gases associated with shipping.

The risk of moving to lighter glass, of course, is the increased possibility of breakage. So far, this has not been a problem. Encouraged by these results, we are now looking at other possibilities to use more environmentally friendly glass, such as sourcing from vendors who use the highest percentage of recycled glass.

— John Olney, Head Winemaker & COO, Ridge Vineyards



### Reduced Environmental Impact

On average, glass bottles alone account for about 20% of total emissions in the wine industry. Prior to our switch to lighter weight glass, Ridge Vineyards was already using one of the lightest weight glass bottle options on the market. With our switch to an even lighter glass, we are doing our part to reduce our carbon footprint.

A closer look at our reduced carbon footprint over the course of the next two years:

**Burgundy bottle weight decrease: 136g per bottle (from 600g to 464g, a 23% decrease in weight)**

With our burgundy bottles alone, we will save 41,973.62lbs (19,038,912g) in shipping weight

- Or 19 metric tons
- One Boeing 737
- A fully loaded city bus
- One fully loaded shipping container
- A gray whale

**Bordeaux bottle weight decrease: 86g per bottle (from 550g to 464g, a 16% decrease in weight)**

With our Bordeaux bottles we will save 166,003.27lbs (75,297,816g) in shipping weight

- Or 75 metric tons
- An empty space shuttle
- Two fully loaded 18-wheelers
- One 4-year-old blue whale



# RIDGE VINEYARDS

Exceptional single-vineyard wines since 1962

SPRING 2024

## RIDGE VINEYARDS

PO Box 1810 | Cupertino, CA 95015



### VINTAGE TRACKERS

At least once a year, we gather our winemaking and executive teams to taste through as many back vintages of Lytton Springs, Geyserville and Monte Bello as possible. Our goal is to determine how these wines are drinking so that our customers who choose to age their wines have a guide to assist them in deciding when they should open them.



Scan to Learn More  
[ridgewine.com/vintage-trackers](https://ridgewine.com/vintage-trackers)

### JOIN US

## Virtual Tasting

Friday, April 5, 2024  
10 a.m. PDT

Join us as David Gates, Senior VP of Vineyard Operations, John Olney, Head Winemaker & COO, Trester Goetting, Monte Bello Winemaker, and Michael Torino, Senior VP of Global Sales, take you through our spring release wines.

More information:  
[ridgewine.com/spring-2024-virtual-tasting](https://ridgewine.com/spring-2024-virtual-tasting)

[ridgewine.com/trade](https://ridgewine.com/trade)



## An Interview With Our Winemakers:

# Shauna Rosenblum and Trester Goetting

In 2022, we were fortunate enough to add two incredible winemakers to our winemaking team here at Ridge Vineyards. In February of 2022, Trester Goetting joined us as Winemaker at Monte Bello, and in July, Shauna Rosenblum was named our Lytton Springs Winemaker. Over the last two years, both winemakers have brought such an incredible presence and talent to our team. We recently sat down with them to see what the last two years have been like for them and to get to know them even better and on a more personal level. Let's see what they have to say!

### What do you love most about winemaking? Winemaking at Ridge?

**Shauna:** Wine is science and art, my two favorite subjects. My master's degree is in Sculpture, and I always felt that the clay had preexisting energy and knew what it wanted to be. As an artist, my job was to be the catalyst to help craft that version of it. There are many crossovers between my art philosophy and Ridge winemaking. When we pick the grapes, I am here to turn the grapes into the best version of themselves as wine. Low intervention winemaking (i.e. native yeast, native malolactic) allows the flow of nature to take control. I always felt that made the most interesting art, and I continue to find that it makes the most interesting wine as well.

**Trester:** Winemaking satisfies so many different particulars for me. It gives me a sense of accomplishment and pride. It keeps me in tune with the earth and nature, the weather, and the seasons. It allows me to use my knowledge and experience in both art and science. It is something that requires patience and humility. I love that winemaking is ancient and romantic. But the thing that I love most about winemaking is that it provides a form of expression. I love winemaking at Ridge because this expression is not coming from me but from the vineyards. Our hands off, natural approach to winemaking at Ridge is so unique and true in that way.

### Who was the most influential person in your career?

**Shauna:** My dad. My parents raised me in a winery, but it was more than that. My dad explained everything about winemaking and involved me from a very young age. He taught me to read a refractometer at the age of three. He gave me a lifelong installation of learning about wine, which fostered my love of learning, in general. He didn't have an agenda either. After the first time I told him I had no interest in making wine, his response was, "That's fine. If you want to go weave baskets in Mexico, we support your decision." For him I think it was about spending quality time with me and sharing what he was passionate about. That honesty and low-pressure environment pushed me right into being curious about winemaking. Well played!

**Trester:** My mom. She loved the wine business and wine in general. She taught me how to taste wine and how to speak about wine without feeling intimidated. She helped me learn about wine and was responsible for my introduction into wine production by getting me my first job in a wine cellar at age sixteen. She would be very proud to know that I am now a winemaker for Ridge.

### What is your favorite activity outside of the industry?

**Shauna:** Spending time with my family. ART. Weightlifting, biking, skiing, Pilates.

**Trester:** Playing music. I play electric and upright bass and love exploring all genres of music.



I love winemaking at Ridge because this expression is not coming from me but from the vineyards.

— Trester Goetting

### What have you found most interesting about the last two years in your roles?

**Shauna:** How much time do you have? This answer could go on and on. I find even the minutiae of day-to-day operations fascinating. But I'd say what is most interesting is the fact that there is not a recipe for Lytton Springs. We taste through the tanks every day during harvest and determine which lots are "Lytton worthy." In 2022, that list is different than what we selected in 2023.

**Trester:** I have found that working for a company with two separate wineries to be most interesting. I enjoy the relationships and camaraderie that is created by two separate wineries that share one common goal — to make the best wine possible. I enjoy working with Shauna and the winemaking and vineyard teams at Lytton Springs. I love that we all help each other with winemaking decisions and taste each other's wines to analyze them together. It has been an incredible learning experience.

### What is your favorite way to unwind after harvest?

**Shauna:** Mexico, the ocean, and tequila.

**Trester:** Spending time with family and friends. I don't see them much during harvest, so it is always nice to be together once harvest is finished. To do so on a warm beach in Mexico is even better!

### Cooler Ridge wine you have tasted?

**Shauna:** Man, this is a very difficult question. 1977 Monte Bello. 1999 Lytton Springs. 2004 Geyserville.

**Trester:** 1970 Monte Bello. It may have been the experience as much as the wine. I tasted this blind with Paul Draper against a 1970 Chateau Latour — both out of 1.5L bottles.



Wine is science and art, my two favorite subjects.

— Shauna Rosenblum

RIDGE 2024

## Spring Releases

"As market trends and consumer tastes have changed throughout the years, Ridge has remained steadfast in its commitment to creating tasty, balanced wines from the varieties that are best suited to its sites, thereby etching itself into the American wine industry zeitgeist."

— Janice Williams  
SevenFifty Daily  
(January 2024)



### 2022 Estate Chardonnay

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



### 2022 Three Valleys

**Site:** Five vineyards in Alexander Valley, four in Dry Creek Valley, and one in Sonoma Valley. Varied soils; a predominance of gravelly loam; gravelly clay loam on hillsides.



### 2022 Paso Robles Zinfandel

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



### 2022 Geyserville

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



### 2021 Estate Cabernet Sauvignon

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