RIDGE 2023 ESTATE CABERNET SAUVIGNON

'23 Estate Cabernet Sauvignon, bottled 6/25
Heavy winter rainfall ended the drought. Consistently cool weather prolonged the growing season, pushing harvest into the 2nd week of November. We extended fermentations to help extract color and balance tannins with firm acidity. A selection of the most approachable Monte Bello lots, this excellent vintage was aged for 21 months in american oak. It will be at its best over the next ten years. JO (4/25)

Yields, Estate Cabernet Parcels: 75 tons from 42 acres (organically grown)
MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
75% CABERNET SAUVIGNON, 19% MERLOT, 3% CABERNET FRANC,
3% PETIT VERDOT 13.4% 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: 84" (above average)
Bloom: Late June
Weather: Late and prolonged harvest due to consistently cool weather throughout the growing season.
Harvest Dates: 9 September - 5 October
Grapes: Average Brix 23.4°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, and sorted; 100% whole berries fermented on the native yeasts.
Barrels: 100% American oak; 55% new, 10% two-year-old, and 35% four-year-old.
Aging: Seventeen months in barrel

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, 85 ppm during aging). In keeping with our philosophy of minimal intervention, this is the sum of our actions.

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: 3.0 tons/acre

RIDGE VINEYARDS
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Exceptional single-vineyard wines since 1962.
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