

RIDGE 2019

ESTATE

CABERNET

SAUVIGNON

Yields, Estate Cabernet Parcels: 122 tons from 44.8 acres
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
 88% CABERNET SAUVIGNON, 11% MERLOT, 1% PETIT VERDOT
 13.8% 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: 50.4" (above normal)

Bloom: Mid-June

Weather: Lots of rain soaked California throughout the winter. Spring rains continued until mid-May. Warm summer weather allowed the large crop to ripen evenly, resulting in an abundant, excellent harvest.

Harvest Dates: 27 September - 19 October

Grapes: Average Brix 24.4°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, and sorted; 100% whole berries fermented on the native yeasts. Pressed at nine days. Natural malolactic initiated in tank, finished in barrel with additional ten weeks of lees contact.

Selection: Twenty of twenty estate parcels.

Barrels: 100% air-dried american oak barrels; (58% new, 8% one-year-old, 34% two-year-old).

Aging: Sixteen months in barrel

pH: 3.60

TA: 6.7 g/L

Hand-harvested, estate-grown grapes; destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; minimum effective sulfur (35 ppm at crush, 133 ppm during aging); four egg whites per barrel for tannin reduction; depth filtration at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

RIDGE
VINEYARDS

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'19 Estate Cabernet Sauvignon, bottled 7/21
 A cool, foggy spring delayed budbreak, but warm weather during bloom created ideal conditions for the vines to set a full crop. To maximize extraction pumpovers were extended during fermentation. At assemblage, eighteen parcels were chosen for their alluring fruit and elegant tannins. After sixteen months of aging, the oak has integrated and the wine has begun to soften. It will continue to evolve and be most enjoyable over the next ten to fifteen years. JO (6/21)



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: 2.72 tons/acre

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