

RIDGE 2020

ESTATE

CABERNET

SAUVIGNON

Yields, Estate Cabernet Parcels: 57.5 tons from 38 acres
MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
94% CABERNET SAUVIGNON, 6% MERLOT
14.1% 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: 22.4" (below normal)

Bloom: Mid-June

Weather: Decent rains in December led to dry weather in January and February. A very wet March and April helped the vines during the growing season. Unsettled weather in June saw several heat spikes in between cool spells. The rest of the summer was mild until the middle of August, when very hot temperatures and dry lightning ignited wildfires throughout northern California, followed by more warm weather in September.

Harvest Dates: 17 September - 8 October

Grapes: Average Brix 25.3°

WINEMAKING & TECHNICAL DATA

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

Selection: Eighteen of twenty estate parcels.

Barrels: 100% air-dried American oak barrels; (55% new and 45% one-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, 138 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.

'20 Estate Cabernet Sauvignon, bottled 7/22

Late spring rains disrupted fruit set in the merlot and yields were likewise down in petit verdot. With less of these two varieties to work with, cabernet sauvignon makes up a larger proportion of this year's wine. All the grapes were destemmed but left as whole berries for slower, gentler extraction during fermentation. After nineteen months of barrel aging, tannins are well integrated. This exemplary mountain grown cabernet will develop more fully over the next fifteen years. JO (6/22)



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: 2.0 tons/acre