

# RIDGE ESTATE

## CABERNET SAUVIGNON

### 2010

80% CABERNET SAUVIGNON, 17% MERLOT, 2% PETIT VERDOT,  
1% CABERNET FRANC  
SANTA CRUZ MOUNTAINS 13.0% 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 sixty years old—produced the first Ridge Monte Bello (1962) and subsequent vintages until 1978. 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 becomes Ridge Estate Cabernet Sauvignon, stressing the varietal and the Monte Bello estate vineyard as its source.

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

#### GROWING SEASON

Rainfall: 33 inches (average)

Bloom: Late June

Weather: Cool, late spring; cold summer and long, mild fall.

#### VINTAGE

Harvest Dates: 3 October - 5 November

Grapes: Average Brix 24.1°

Fermentation: Grapes destemmed, 100% whole berries. Fermented on the native yeasts. Pressed at eight days. Natural malolactic (45% in barrel, 55% in tank).

Barrels: 100% air-dried american oak barrels; (16% new, 43% one year, and 41% two years old).

Aging: Twenty-two months in barrel

#### WINEMAKING

Estate-grown grapes, hand harvested. Destemmed and sorted. Fermented on the native yeasts, full malolactic on the naturally occurring bacteria. 88mg/L calcium carbonate to moderate unusually high natural acidity in eight of twenty-two separate fermentors; minimum effective sulfur (35 ppm at crush, 94 ppm during aging); a fining of seven fresh egg white per barrel to soften tough tannins. Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2010 Estate Cabernet Sauvignon, bottled 8/12

A cold, wet winter set back bud-break and bloom by a month, and an unusually cool summer followed, slowing growth. In an effort to ensure full ripeness, we thinned the crop substantially. Harvest extended through October, finishing in early November. Cold nights chilled the fruit, delaying the start of natural fermentation until the fourth day. Each lot began malolactic spontaneously in tank, and finished in barrel a month later. The twenty-four parcels designated for the Estate Cabernet were blind-tasted in March, and twenty-two were selected for assemblage. This sensuous wine is enjoyable now, and will develop fully over the next decade. EB (6/12)



Our Estate Vineyard is located in the Santa Cruz Mountains, an appellation separating the North Coast from the Central Coast, but not a part of either. 1300' to 2760'

Soils: Decomposing Franciscan green stone mixed with clay/loam over fractured limestone sub-soils.

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

Training: Head-trained, cane-pruned (on single curtain trellis).

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

Yields: 1.6 tons per acre



RIDGE  
VINEYARDS

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