

RIDGE 2014

CABERNET SAUVIGNON

ESTATE

Monte Bello Parcels: 76 tons from 54 acres
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS
 75% CABERNET SAUVIGNON, 14% MERLOT, 6% PETIT VERDOT,
 5% CABERNET FRANC

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

GROWING SEASON

Rainfall: 11.8 inches (40% of normal)
 Bloom: Mid-May
 Weather: Very dry December & January; most of the rain fell February through April.
 Overall above average temperatures at Monte Bello.

VINTAGE

Harvest Dates: 2- 24 September
 Grapes: Average Brix 24.6°
 Fermentation: Grapes destemmed, and sorted ; 100% whole berries fermented on the native yeasts. Pressed at six days. Natural malolactic initiated in tank, finished in barrel with additional 16 weeks of lees contact.
 Selection: Fifteen of twenty estate parcels.
 Barrels: 100% air-dried american oak barrels; (70% new, 30% two and three years old).
 Aging: Nineteen months in barrel

WINEMAKING

Sustainably farmed, hand-harvested, estate-grown grapes; destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; 0.25g/L calcium carbonate to moderate high natural acidity in four of twenty distinct parcels; 1.7% water addition to twelve of the twenty lots; minimum effective sulfur (25ppm at crush, 120 ppm during aging); a fining of 5 fresh, egg whites per barrel for the press wine; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

RIDGE
 VINEYARDS 408.867.3233 www.ridgevine.com
 Exceptional single-vineyard wines since 1962.

2014 Cabernet Sauvignon, bottled 11/16
 Early harvest at Monte Bello had, for the first time ever, all varietals ripen in one month—September. We reduced whole-berry fermentation time to accommodate the fast-paced harvest, yet extraction of color and tannin was abundant. By taste, the most approachable lots were selected at assemblage. This superb vintage aged in american oak, and was bottled at twenty-two months, once tannins had softened. It will show well over the next ten years.

EB (6/16)



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.
 Training: Head-trained, cane-pruned, on vertical trellis, vertical shoot positioned.
 Irrigation: Non-irrigated. (New vines receive drip irrigation until fully established)
 Yields: 1.4 tons per acre



17100 Monte Bello Road, Cupertino, CA 95014
 650 Lytton Springs Road, Healdsburg, CA 95448