RIDGE2019MONTEBELLO

Monte Bello Parcels: 143 tons from 65 acres MONTE BELLO VINEYARD 13.7% ALCOHOL BY VOLUME 82% CABERNET SAUVIGNON, 9% MERLOT, 8% PETIT VERDOT, 1% CABERNET FRANC (organically grown)

HISTORY

In 1886, high in the Santa Cruz Mountains, the first Monte Bello vineyards were planted, and winery construction begun. A first vintage from the young vines followed in 1892. During Prohibition (1920-1933), the vineyard was not fully maintained; some vines survived into the late 30's, but by the 1940s they were effectively abandoned. Eight acres of cabernet sauvignon were replanted in 1949. These were the source of the first Ridge Monte Bello (1962) and subsequent vintages until 1974 when younger blocks replanted in the 1960's were considered for inclusion. Since then, the historic vineyards on the ridge have gradually been replanted.

FIRST RIDGE MONTE BELLO: 1962

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: 28 September - 20 October Grapes: Average Brix 24.4°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, 100% whole berry fermentation. 15% automated berry sorting. Fermented on the native yeasts. Pressed at nine days. Natural malolactic. Selection: Forty-one Monte Bello parcels Barrels: 100% new air-dried oak, 95% American oak, 5% French oak Aging: Seventeen months in barrel pH: 3.45 TA: 7.8 g/L

Hand-harvested; estate grown Monte Bello Vineyard grapes, organically farmed, destemmed and sorted; fermented on the native yeasts; full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur 35 ppm at crush, 87 ppm during aging; depth filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



RIDGE VINEYARDS

408.867.3233 www.ridgewine.com Exceptional single-vineyard wines since 1962.

2019 Monte Bello, bottled June 2021

December brought intense rains but they ended by January. Drenching spring storms saved the growing season. Though summer was foggy and cold, the vines received abundant sunshine and warmth that ripened the grapes by early October. Reduced pump-overs during fermentation helped moderate tannin extraction. Assembled by blind-taste, twenty-two lots came together to make this superb vintage. Sensuous and showing great complexity, it will be enjoyable over the next thirty years. JO (4/21)





SITE

Monte Bello Vineyard is located in the Santa Cruz Mountains, a stand-alone appellation separating the North Coast from the Central Coast, but not a part of either. We overlook San Francisco 32 miles to the north and the Pacific 15 miles to the west. Elevation: 1300' to 2760'

Soils: Fractured limestone soils overlaid with decomposing Franciscan green stone mixed with clay/loam.

Age of Vines: Cabernet Sauvignon planted 1949-1995, 66.4 acres; Merlot planted 1968-1997, 12.8 acres; Cabernet Franc planted 1969- 2008, 3.2 acres; Petit Verdot planted 1988 and 1990 at Torre vineyard, 2.1 acres; and planted 2008 at Rousten vineyard, 1.2 acres.

Training: Head-trained, cane pruned, on vertical trellis, vertical shoot positioned Yields: 2.2 tons/acre, a total of143 tons harvested from 65 acres

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