

# RIDGE 2022

## ESTATE

## CABERNET

## SAUVIGNON

Yields, Estate Cabernet Parcels: 43 tons from 16 acres (organically grown)  
 MONTE BELLO VINEYARD SANTA CRUZ MOUNTAINS  
 86% CABERNET SAUVIGNON, 9% PETIT VERDOT, 5% MERLOT  
 13.5% 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:** 28" (below average)

**Bloom:** Late May

**Weather:** 2022 was another drought year, with just enough Spring rains to help the vines through the season. Two heat spells, one in late July and the other in late August, pushed the vines to an early harvest.

**Harvest Dates:** 9 September - 5 October

**Grapes:** Average Brix 24.2°

### WINEMAKING & TECHNICAL DATA

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

**Barrels:** 52% new, 20% one-year-old, 28% two-year-old; 56% Appalachian, 27% Missouri, 17% Virginia.

**Aging:** Seventeen months in barrel

**pH:** 3.36 **TA:** 7.08 g/L

Hand-harvested, estate-grown grapes; destemmed and sorted; fermented on indigenous yeast; calcium carbonate; full malolactic on the naturally occurring bacteria; minimum effective sulfur (35 ppm at crush, 120 ppm during aging). In keeping with our philosophy of minimal intervention, this is the sum of our actions.

**RIDGE**  
 VINEYARDS

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Exceptional single-vineyard wines since 1962.

*'22 Estate Cabernet Sauvignon, bottled 7/24*  
 A dry, mild winter resulted in limited yields, and a warm summer ripened the small crop evenly. On Labor Day, an intense heat wave accelerated ripening for an early harvest. The wine showed appealing fruit and firm tannins. In tasting, the wines most typical of the Estate style were selected. This excellent vintage was barrel-aged for an extended twenty-two months to fully integrate the tannins. Enjoyable now, it will reach full maturity in ten to fifteen years. **TG (4/24)**



### 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:** 1.5 tons/acre

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 650 Lytton Springs Road, Healdsburg, CA 95448