

RIDGE

2023

THREE VALLEYS

SONOMA COUNTY

71% ZINFANDEL, 16% CARIGNANE, 9% PETITE SIRAH, 2% MATARO,
2% ALICANTE BOUSCHET 14.6% ALCOHOL BY VOLUME

HISTORY

The history of the Ridge Three Valleys began with the release of the 2001. The wine contains grapes from a number of Sonoma vineyards—this year, ten. We take great care in selecting the fruit, which is hand-harvested, then crushed and fermented on its native yeast and naturally occurring malolactic bacteria at both Monte Bello and Lytton Springs wineries. Unlike our single-vineyard wines, which reflect the distinctive character of each site, Three Valleys represents the blending of vineyards—winemaking—at its finest. Zinfandel determines the wine's varietal character; old-vine carignane contributes bright fruit and acidity; petite sirah spice, depth of color, and firm tannins.

FIRST RIDGE THREE VALLEYS: 2001

GROWING SEASON

Rainfall: 64 inches (above normal)

Bloom: June

Weather: Late and prolonged harvest due to consistently cool weather throughout the growing season.

Harvest Dates: 14 August - 31 September

Grapes: Average Brix 25.3°

WINEMAKING & TECHNICAL DATA

Fermentation: No inoculation; natural primary and secondary.

Barrels: 100% air-dried American oak barrels (19% new, 8% one-year-old, 50% four-year-old, and 23% five-plus-year-old).

Aging: Twelve months in barrel

pH: 3.82

TA: 5.69 g/L

Hand-harvested grapes, destemmed and crushed; fermented on the native yeasts followed by a full malolactic on the natural-occurring bacteria; 1% water addition; tartaric acid; oak from barrel aging; minimum effective sulfur for this wine (35ppm at crush, 86ppm over the course of aging); membrane sterile filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2023 Three Valleys, bottled August 2024
Since its inception, Ridge has focused on single vineyard wines. Three Valleys, a careful combining of parcels from complementary vineyards, is the exception. Moderate summer temperatures allowed the fruit to mature slowly and develop deep flavors for which Sonoma is known. Enjoyable now, this wine will continue to develop over the next five years. SR (6/24)



SITE

Sourced primarily from vineyards in Alexander Valley, Dry Creek Valley, Sonoma Valley, and Russian River Valley.

Soils: Varied, with a predominance of gravelly loam; gravelly clay loam on hillsides.

Age of Vines: Approximately 5% fifty- to one-hundred-years-old, 60% thirty-five to forty-five-years, 35% ten- to thirty-years-old.

Training: Head trained (no trellis), spur pruned.

Yields: 3 tons per acre

RIDGE
VINEYARDS

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

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