

RIDGE 2022

MONTE BELLO

Monte Bello Parcels: 61.8 tons from 41.1 acres (organically grown)
MONTE BELLO VINEYARD 13.8% ALCOHOL BY VOLUME
86% CABERNET SAUVIGNON, 10% MERLOT, 2% PETIT VERDOT,
2% CABERNET FRANC

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: 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: 13 September - 10 October

Grapes: Average Brix 23.6°

WINEMAKING & TECHNICAL DATA

Fermentation: Grapes destemmed, 100% whole berry fermentation. Fermented on the native yeasts. Natural malolactic.

Selection: Eighteen Monte Bello parcels

Barrels: 100% new, 95% American oak, 5% French oak

Aging: Twenty-one months in barrel

pH: 3.36

TA: 9.13 g/L

Hand-harvested; estate grown Monte Bello Vineyard grapes, 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, 114 ppm during aging; depth filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2022 Monte Bello, bottled November 2024

A third year of drought accompanied by a heat wave during ripening, reduced yields. To manage tannins, all grapes were fermented as whole berries, pressed once dry, and transferred to American oak for natural malolactic. Eighteen of thirty-one lots were selected by blind tasting and, after assemblage, spent an additional twenty months in barrel. This classic Monte Bello will evolve over the next twenty to twenty-five years. JO (10/24)



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: 1.5 tons/acre