The history of Ridge Vineyards began in 1885, when Osea Perrone, a doctor who became a prominent member of San Francisco’s Italian community, bought 180 acres near the top of Monte Bello Ridge. He terraced the slopes and planted vineyards; using native limestone, he constructed the Monte Bello Winery, producing the first vintage under that name in 1892. This unique cellar, built into the mountainside on three levels, is Ridge’s production facility. At 2600’, it is surrounded by the “upper vineyard”, now referred to as the Perrone Ranch.

In the 1940s, William Short, a theologian, bought the abandoned winery and vineyard just below the Perrone property; he replanted several parcels to cabernet sauvignon in the late 1940s. From these vines — now the “middle vineyard” and referred to as the Torre Ranch — new owners Dave Bennion, Hew Crane, Charlie Rosen, and Howard Ziedler, all Stanford Research Institute engineers, made a quarter-barrel of “estate” cabernet. That Monte Bello Cabernet was among California’s finest wines of the era. Its quality and distinctive character, and the wines produced from these same vines in 1960 and ’61, convinced the partners to re-bond the winery in time for the 1962 vintage. Dave Bennion left his role at S.R.I. to oversee winemaking duties full time.

By 1968, production had increased to just under three thousand cases per year, and in 1969, Paul Draper joined the partnership. A Stanford graduate in philosophy—recently returned from setting up a winery in Chile’s coast range—he was a practical winemaker, not an enologist. His knowledge of fine wines and traditional methods complemented the straightforward “hands off” approach pioneered at Ridge. Under his guidance the old Perrone winery (acquired the previous year) was restored, the finest vineyard lands leased or purchased, the consistent quality and international reputation of the wines established. Cabernet and Zinfandel account for most of the production; Syrah, Grenache, Carignane, and Petite Sirah constitute a small percentage. Known primarily for its red wines, Ridge has also made limited amounts of chardonnay since 1962.

www.22bowens.com
www.ridgewine.com
PASSED APPETIZERS

Ridge Grenache Blanc | Paso Robles

Duxbury Prince Caspian Oyster
apple & shallot mignonette

Prosciutto Wrapped Asparagus
shaved parmagiano, balsamic glaze

Tuna Canape
tuna conserva, olive tapenade, crostini

FIRST COURSE

Ridge Estate Chardonnay | Santa Cruz

Seared Karen Elizabeth Scallops
Crown Ossetra caviar, potato pancake, champagne, beurre blanc, chervil

SECOND COURSE

Ridge Geyserville Zinfandel | Alexander Valley
Ridge Monte Bello | Santa Cruz

90 Day Dry Aged Sirloin
king oyster mushroom, charred broccolini, black truffle butter

THIRD COURSE

Ridge Pagani Ranch Zinfandel | Sonoma Valley

Chocolate Truffle
dark chocolate ganache, raspberry gelée

CULINARY TEAM

EXECUTIVE CHEF: JUSTIN GARCIA
EXECUTIVE SOUS-CHEFS: TAYLOR ZAHACEFSKI, RICARDO FERRER