



KINKEAD RIDGE EXCLUSIVELY VINIFERA

ESTATE WINERY: 904 HAMBURG STREET VINEYARD: 4288 KINKEAD ROAD
RIPLEY, OH 45167
937-392-6077 (WINERY) 937-392-1178 (VINEYARD) FAX: 775-416-9184

THE VINEYARD

Cultural Practice

Vines are cane pruned and vertically shoot positioned. Shoot density is targeted at 15 shoots per meter. Leaf pulling and selective crop thinning maximize quality potential.

Varieties

Primary varieties are Cabernet Sauvignon, Cabernet Franc, Viognier and Riesling, with smaller quantities of Petit Verdot, Syrah, Roussanne and Sauvignon Blanc.

Plant Spacing

Narrow row spacing of 7-1/2 feet minimizes vegetative vigor and maximizes fruit intensity.

Harvest Parameters

Harvest parameters vary, but in general fruit will be harvested with high sugars and low acids at full maturity. We will pick when the flavors are optimum.

Geology and Soils

This area lay at the bottom of a prehistoric inland sea. The resulting limestone (ordovician) and soils derived from it are ancient and unmodified by glaciation. The soils are about 30 inches deep to broken limestone, rich in clay and well drained. This is nearly a perfect situation for wine grapes.

Climate

The growing season is characterized by generally warm, humid changeable weather, turning gradually cooler and drier as harvest approaches. Effective degree days are adequate to mature most Rhone and Bordeaux varieties during the last half of September. Winter can be cold with enough

temperature modulation to damage vinifera.

Topography

The rolling hills of the Bluegrass are characteristic here. The vineyard lies on ridges rising more than 400 feet above the nearby Ohio River.

THE WINERY



The winery is located at 904 Hamburg Street, three miles from the vineyard.

Winemaker's Philosophy

White

Whites will be cool fermented to preserve volatile components. Little or no oak will be used so that fruit character will dominate.

Red

Reds will be made in small scale, labor intensive, small-lot fashion. Cold maceration and hot fermentation will produce robust wines with forward fruit and chewy tannins suitable for aging. 100% Barrel Aged.

Capacity, equipment and barrels

Initially 400 cases in 2001, ultimately 2000 cases. We are currently using premium new American oak, and French hybrid barrels from Canton and World Cooperage.