
RIDGE 2006

CALIFORNIA

ZINFANDEL

NERVO

*bottled March 2008
44 barrels produced
93% zinfandel, 7% petite sirah
bottle cost: \$28, invoice will not be sent*

Frank and Marie Nervo left Italy's Veneto for the United States in the early 1890s. Like many such Italian pioneers to northern California, they settled at the Italian Swiss Colony in Asti. In 1896, they were able to purchase two hundred and fifty acres south of Geyserville; it included ten acres of hillside vineyard. They planted more vines and, in 1908, built a square, two-story stone winery, which they named Venezia, after their home region. This wine comes from the hillside of mixed zinfandel and petite sirah planted over one-hundred years ago and the rest from mature nineteen year old vines.

VINEYARD

First Ridge Zinfandel Nervo 1996

Location Southern end of Geyserville Township (Sonoma County) on the steep hills overlooking Alexander Valley from the west.

Soils Gray clay loam with weathered rock

Vines Old mixed zinfandel, planted late 1890s, ten acres. Zinfandel, planted 1990, five acres.

Training Head trained, spur pruned.

Yield Two to three tons per acre

GROWING SEASON

Rainfall 55 inches (above average)

Bloom Mid-May

Weather Wet spring; warm, dry summer temperatures, with rain at the end of harvest.

VINTAGE

Harvest Date 25 September – 10 October

Grapes Average Brix 24.8°

Fermentation No inoculation. Natural primary and secondary. Fruit fully crushed to small stainless steel fermentors. Floating cap with daily pump-overs; pressed at eight days.

Aging Air-dried american oak barrels (18% new, 64% one and two years old, 18% three to six years old).

Time in barrel Fifteen months

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