
RIDGE 2006

CALIFORNIA

ZINFANDEL

OLD SCHOOL

*bottled April 2008, 47 barrels produced
83% zinfandel, 15% carignane, 2% petite sirah
bottle cost: \$30, invoice will not be sent.*

GROWING SEASON

Rainfall Fifty-five inches (slightly above normal)

Bloom Mid-May

Weather Wet Spring and warm dry summer,
with rain at end of harvest

VINTAGE

Harvest Dates 14-22 September

Grapes Average Brix: 24.8°

Fermentation Grapes destemmed and fully
crushed into small (1-5 ton capacity) fermentors.
Natural yeast fermentation; pressed at six days.
Uninoculated malolactic.

Barrels 100% air-dried american oak (17% new,
36% one to two years, 47% three to five years old)

Aging Seventeen months in barrel

HISTORY

*The two-room Independence School was built in the
1870's and served the ranches south of Geyserville for
nearly a century. Several of the small vineyards we
harvest in what is now Geyserville Township are
located in the historic school district. The old school,
now a residence, stands adjacent to the vineyards.*

VINEYARD

First Vintage 2003 (as Independence School)

Location Base of hills & hillsides on the western
edge of Alexander Valley, Sonoma County

Varietals Primarily zinfandel, small amounts of
carignane and petite sirah

Age of Vines 80 to 100 years: 25%,
25 to 40 years: 40%, 7 to 14 years: 35%

Training Head trained (no trellis), spur pruned

Yields One to three tons per acre