

2004 ZINFANDEL JIMSOMARE

*bottled April 2006, 9 barrels produced
100% zinfandel
bottle cost: \$26, invoice will not be sent*

HISTORY

The five-hundred-acre Jimsomare Ranch, located between 1300' and 2000' on Monte Bello Ridge, is one of Ridge's earliest grape sources. First cultivated in the late eighteen-hundreds by the Alsatian Pierre Klein, this prime viticultural land has been in San Francisco's Schwabacher family for seventy years; Ridge took over farming in 1996 under the terms of a thirty-year lease. We were initially drawn to the site by its small block of nineteenth-century zinfandel vines, which have produced many intense, distinctive wines — most recently this fine 2004.

GROWING SEASON

Rainfall: *Twenty-six inches, (75% of normal)*
Bloom: *May*
Weather: *Warmer than normal spring temperatures (warm March), Cooler April, moderate summer.*

VINEYARD

First RIDGE Jimsomare Zinfandel: 1968
Location: *Monte Bello Ridge in northern California's Santa Cruz Mountains, overlooking the San Francisco peninsula.*
Soils: *Decomposing Franciscan green stone mixed with clay, laid over fractured limestone.*
Vines: *5 acres planted c.1900, 1.25 acres planted 1996.*
Training: *Head trained, (no trellis) spur pruned.*
Irrigation: *Non-irrigated. (Exception: new vines are drip-irrigated until established.)*
Yields: *Up to one ton per acre*

VINTAGE

Harvest Date: *15 September*
Grapes: *Average brix 24.5°*
Fermentation: *No inoculation; natural primary and secondary. Pressed at six days.*
Aging: *100% air-dried american oak barrels (38% one year old, 50% four years old, 12% five years old)*
Time in barrel: *Eighteen months*