

# RIDGE 2002

## CALIFORNIA

### GEYSERVILLE®

2002 Geyserville Vineyard,  
bottled December 2003

Groundwater from abundant spring rains sustained the vines through a mild summer. From mid-September to mid-October, the individual parcels on this exceptional site were harvested as each ripened. During the natural-yeast fermentation, color developed more quickly than usual—but so did tannin. Though we limited the time the grapes were submerged, and cut back on juice circulation, the structure was more reminiscent of cabernet than zinfandel. Most of the petite sirah blocks—which would have added still more tannin—were held out, and we fined the wine with fresh egg whites. Firm acidity and rich black fruit are perfectly balanced by the now-elegant structure. This wine is classic Geyserville, lovely when young, yet with the potential to develop beautifully over the next ten or more years.

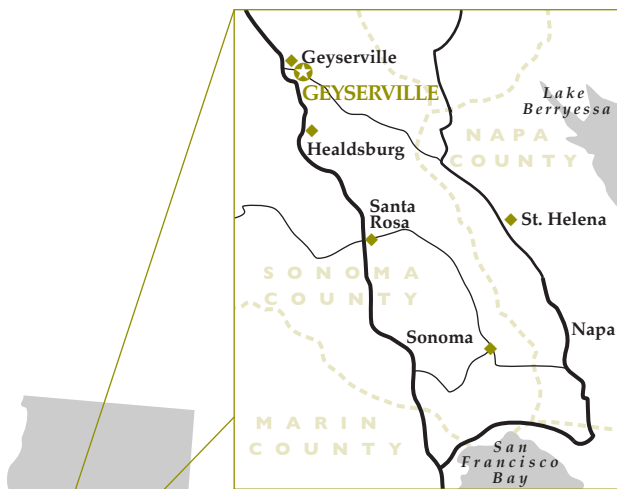
PD (10/03)

84% ZINFANDEL, 12% CARIGNANE,  
4% PETITE SIRAH

Alcohol 14.6% by volume

### Tasting Notes

Ripe, opulent black cherry fruit, typical Geyserville spice, chalky tannins, nicely integrated oak, layers of flavor. Exceptional depth, definition, balance. Needs time.



### History

Ridge has made a Geyserville from the Trentadue family ranch for thirty-seven consecutive years. The majority of grapes are grown on the old Whitten Ranch portion of the property. We obtained a long-term lease on that acreage in 1990, guaranteeing access to this exceptional fruit—mostly zinfandel plus complementary varietals carignane and petite sirah—for three decades.

### Vintage

**Harvest Dates:** 10 September - 14 October

**Grapes:** Average brix 26.8°; average pH at crush 3.43.

**Fermentation:** No inoculation; natural primary and secondary; half submerged cap, half floating cap. Pressed at nine days.

**Agging:** 100% air-dried american oak barrels (27% new, 20% two-year-old, 53% three, four, and five).

**Time in Barrel:** Twelve months

### Vineyard

**First RIDGE**

**Geyserville:** 1966

**Location:** Western edge of Alexander Valley, Sonoma County.

**Soils:** Gravelly loam

**Vines:** Zinfandel, petite sirah, carignane interplanted circa 1880, 6 acres

Carignane planted circa 1890, 7 acres

Zinfandel planted 1965, 12 acres

Petite sirah planted 1980, 5 acres

Zinfandel planted 1991, 15 acres

Petite sirah planted 1994, 3.5 acres

**Training:** Head trained (no trellis), spur pruned.

**Yield:** 1- 3 tons per acre

### Growing Season

**Rainfall:** Just over forty inches, most in winter.

**Bloom:** Late May

**Weather:** Cool April and May; May rain affected set. Summer and fall fairly even; no intense heat.