

RIDGE 2003

CALIFORNIA

GEYSERVILLE®

2003 Geyserville Vineyard, bottled December 2004

Ridge made its first Geyserville in 1966, from nineteenth-century vines growing on the western edge of Alexander Valley. Over time, we have included more grapes planted along this quarter-mile-wide strip, which follows the old San Francisco & Northern Pacific Railway right-of-way. This distinctive "single site" now consists of three adjoining vineyards that share the same gravelly soils, exposure, and climate. In 2003, a period of intense heat in mid-September ripened all the zinfandel within two weeks; we harvested non-stop to hold sugars and over-ripeness in check. Reduced circulation during the natural-yeast fermentations moderated tannin extraction. We pressed at seven days, and a natural malolactic finished within five weeks. After a year of barrel aging in air-dried american oak, the wine was fined with fresh egg whites. This elegant Geyserville is delightful now, but will gain in complexity over the next five to eight years.

PD/EB (11/04)

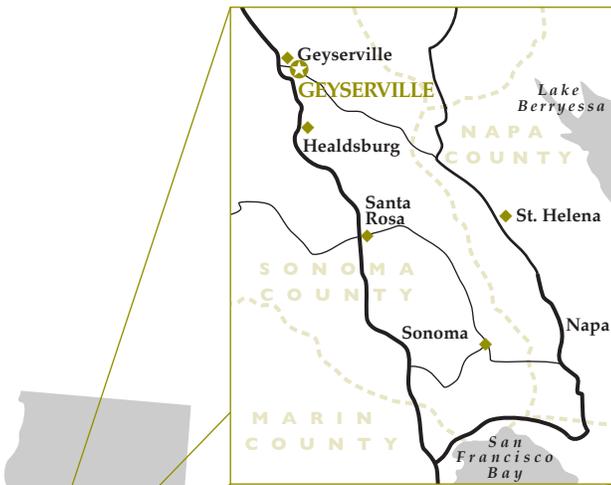
76% ZINFANDEL, 18% CARIGNANE,
6% PETITE SIRAH
14.6% alcohol by volume

Tasting Notes

Color Deep ruby

Nose Ripe black cherry, plum, pepper, chocolate, gravelly soil. Hint of mint; layered vanilla, clove.

Palate Rich, dark brambly fruit. Full-bodied and vibrant, coated tannins, lively acidity. Black fruit and characteristic regional gravel/mineral/earth. A long, complex finish.



History

Ridge has made the Geyserville as a single-site zinfandel in every year since 1966. The grapes are grown on a defined stretch of gravelly soil approximately one-and-a-quarter mile long, which now includes three adjoining vineyards.

Vintage

Harvest Dates 16 - 26 September

Grapes Average brix 25.1°; average pH at crush 3.37.

Fermentation Natural primary and secondary; Limited use of submerged cap, limited pump-overs. Pressed at seven days.

Aging 100% air-dried american oak barrels (15% new, 30% one year old, 55% three to six years old).

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 c. 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.

Yields One to three tons per acre

Growing Season

Rainfall Sixty inches (slightly above normal)

Bloom May (normal)

Weather Wet and unseasonably cool during April and May; moderate temperatures through August. Three-day heat wave in mid-September.