# RIDGE 2005 CALIFORNIA CEVSERVILLE®



## History

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

## Vintage

EB/PD (12/06)

Harvest Dates 16 September - 5 October

**Grapes** Average brix 25.3°

**Fermentation** Natural primary and secondary; limited use of

submerged cap, limited pump-overs. Pressed at

seven days.

**Aging** 100% air-dried american oak barrels (20% new,

8% one year old, 72% two to six years old)

Time in Barrel Fourteen months

# Vineyard

First RIDGE

Geyserville 1966

**Location** Western edge of Alexander Valley,

Sonoma County.

**Soils** Gravelly loam

**Age of Vines** Sixty percent 40 years or older; oldest, 120 years.

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

Yields One to three tons per acre

# **Growing Season**

**Rainfall** More than sixty inches (above average); late

spring/early summer rains

**Bloom** Early May (normal); set a very full crop.

Weather Cool, wet spring and warm, dry summer, with no

intense heat at harvest.

**2005** Geyserville Vineyard, bottled February 2007 Cool, rainy weather in early spring delayed budbreak, but clear skies by late March brought flowering and a good set by mid-May. Aboveaverage temperatures throughout the summer moved ripening along, and we started to sample for flavor in late August. Mild fall weather with occasional fog slowed maturation while allowing color and flavor to deepen. Harvesting began in mid-September and extended over twenty days as each of the thirty-three parcels ripened fully. The separate lots fermented on their natural yeasts, and were pressed at dryness (average seven days); once natural malolactic was underway, we began assembling the finest and most characteristic. Because of the zinfandel's unusually firm structure, we included very little petite sirah. As in most years, the 120-year-old carignane was an elegant, vibrant addition. This outstanding vintage aged fourteen months in air-dried american oak. Rich primary fruit gives the wine immediate appeal; it will develop greater complexity over the

77% ZINFANDEL, 17% CARIGNANE, 6% PETITE SIRAH

14.6% alcohol by volume

next ten years.

