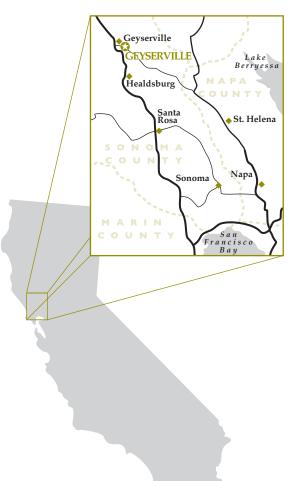
2007 *Geyserville Vineyard*, bottled January 2009 IFORN

Winter quickly came and went, leaving the vines short on rain, but in good shape to begin an early growing season. A mild summer moderated the pace of ripening, allowing color and flavor to intensify. Mid-August heat accelerated maturation, and we harvested at ideal ripeness from late August through September. Parcels and sub-parcels fermented on natural yeasts in fifty small tanks. As we blind-tasted over the ensuing months, Geyserville's unique character seemed clearest in thirty-nine of the lots. The exceptional quality of carignane and petite sirah argued for their full inclusion; percentages are comparable to the superb 1991 vintage. By year's end, the blend was aging in air-dried american oak barrels. Sensuous structure and opulent fruit give this fine wine immediate appeal. Firm tannins and acidity assure its longevity over the next ten to twelve years. EB (10/08)

58% ZINFANDEL, 22% CARIGNANE, 18% PETITE SIRAH, 2% MATARO

14.4% alcohol by volume



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-aquarter miles long and a half-mile wide.

Vintage

Harvest Dates 23 August - 29 September

Grapes Average Brix 24.9°

Fermentation Natural primary and secondary; limited use of

submerged cap, limited pump-overs. Pressed at

ten days.

Aging 100% air-dried american oak barrels (12% new,

29% one and two years, 59% three to five years old)

Time in Barrel Twelve months

Vineyard

First RIDGE

Geyserville 1966

Location Western edge of Alexander Valley,

Sonoma County.

Soils Gravelly loam

Age of Vines Youngest 10 years; oldest over 120 years; sixty

percent 40 years or older.

Training Head trained (no trellis), spur pruned.

Yields One to three tons per acre

Growing Season

Rainfall Just below average at 35 inches, with a dry spring.

Bloom Mid-May, that then set a crop of average size.

Weather Dry spring and typical warm, dry summer, with no

sustained heat spells.

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