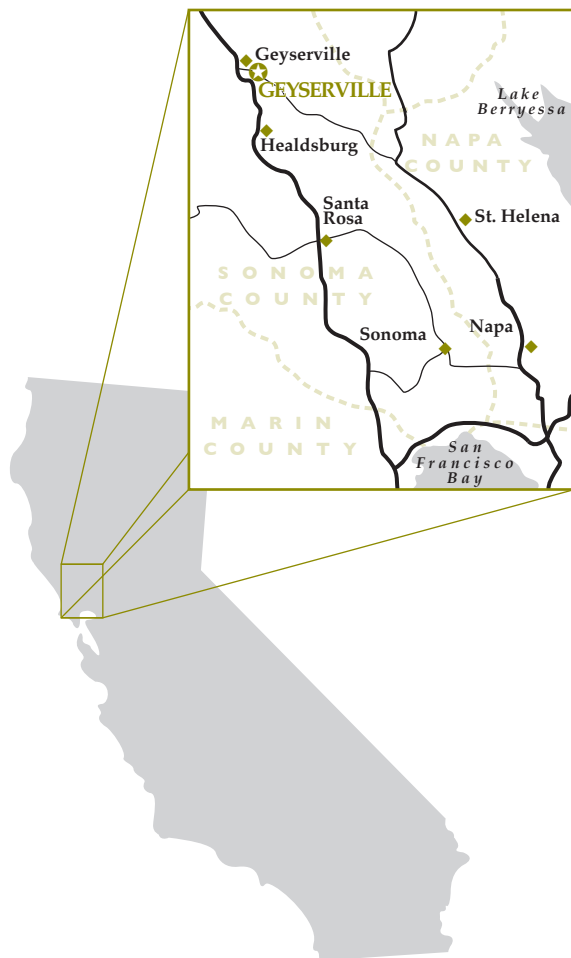


RIDGE 2009 GEYSERVILLE®

2009 Geyserville Vineyard, bottled February 2011
Despite limited winter rains, perfect weather during bloom helped set a decent-size crop. Persistent heat in July and August ripened the grapes during September. Each parcel fermented on natural yeasts; uninoculated malolactic finished in December. For the first time, instead of an early assemblage, we racked the separate lots to american oak to begin aging. In March, we assembled those most characteristic of the vineyard. Fifteen months in barrel has integrated fruit and spice. This fine wine is enjoyable now; its structure and firm acidity will allow continued development over the next ten to fifteen years. EB (9/10)

74% ZINFANDEL, 17% CARIGNANE, 6% PETITE SIRAH,
2% ALICANTE BOUSCHET, 1% MATARO (MOURVEDRE)

14.3% 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-a-quarter miles long and a half-mile wide.

Vineyard

First RIDGE

Geyserville 1966

Location Western edge of Alexander Valley, Sonoma County

Soils Gravelly loam

Age of Vines Youngest 8 years, oldest over 120 years; sixty percent 45 years or older.

Training Head trained (no trellis), spur pruned

Yields One to three tons per acre

Growing Season

Rainfall 34 inches (below average)

Bloom Late May

Weather Dry winter with spring rains and typical warm, dry summer

Vintage

Harvest Dates 11 September - 7 October

Grapes Average Brix 24.6°

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

Barrel 100% air-dried american oak barrels (20% new, 47% one and two years old, 33% three to four years old.)

Aging Fifteen months in barrel

Winemaking

All estate-grown grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. 41mg/liter (3,500 grams total) calcium carbonate to three small fermentors to moderate unusually firm acidity; 25/100 of one percent rehydration (added to three particularly ripe young vine parcels); minimum effective sulfur (35 ppm at crush; 105 ppm over the course of aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.