

RIDGE 2010 GEYSERVILLE

64% ZINFANDEL, 20% CARIGNANE, 12% PETITE SIRAH,
2% ALICANTE BOUSCHET, 2% MATARO (MOURVEDRE)
SONOMA COUNTY 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.

FIRST RIDGE VINTAGE 1966

GROWING SEASON

Rainfall: 42 inches (above average)

Bloom: Late May

Weather: Cool, late spring; cold summer; two very hot days in August (24 & 25) damaged fruit, reducing yields by 50%.

VINTAGE

Harvest Dates: 18 September - 14 October

Grapes: Average Brix 25.1°

Fermentation: Natural primary and secondary; limited use of submerged cap, limited pump-overs; pressed at eight days.

Barrels: 100% air-dried american oak barrels (10% new, 12% one and two years old, 78% three to four years old.)

Aging: Thirteen 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. 0.26g/liter (17,067 grams total) calcium carbonate to thirteen small fermentors to moderate unusually firm acidity; 2.4 percent rehydration (added to five particularly ripe young vine parcels); minimum effective sulfur (35 ppm at crush; 75 ppm over the course of aging), and seven fresh egg white fining added per barrel to moderate tannins. Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2010 Geyserville Vineyard, bottled Feb 2012
Winter's strong grip on California delayed bud-break. Bloom in late May was followed by a cold, foggy summer that set harvest back a month. Extreme heat on August 24 damaged half the zinfandel crop, but left carignane and petite sirah unaffected. Assemblage was later than usual, due in part to slow malolactics, and our need to taste finished wines for the best selection. New oak was held to a minimum; a mix of older cooperage has allowed fruit to dominate. Quantities are, unfortunately, limited. Rich, elegant, and structured, this fine zinfandel will provide enjoyment over the next decade. EB (1/12)



Geyserville Vineyard is located on the Western edge of Alexander Valley, Sonoma County

Soils: Gravelly loam

Age of Vines: Youngest 9 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

RIDGE
VINEYARDS

408.867.3233 www.ridgevine.com
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17100 Monte Bello Road, Cupertino, CA 95014
650 Lytton Springs Road, Healdsburg, CA 95448