

RIDGE 2012 GEYSERVILLE

71% ZINFANDEL, 19% CARIGNANE, 7% PETITE SIRAH,
2% MATARO (MOURVEDRE), 1% ALICANTE BOUSCHET
SONOMA COUNTY 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-a-quarter miles long and a half-mile wide.

FIRST RIDGE VINTAGE 1966

GROWING SEASON

Rainfall: 24 inches (below average)

Bloom: Mid May

Weather: Warm spring and a long, mild summer.

VINTAGE

Harvest Dates: 17 September - 17 October

Grapes: Average Brix 24.5°

Fermentation: Natural primary and secondary; 6 of the 27 tanks were fitted with submerged cap grids, both those and the tanks with a floating cap were given full pump-overs; pressed at 9 days.

Barrels: 100% air-dried american oak barrels (24% new, 25% one and two years old, 51% three and four years old.)

Aging: Thirteen months in barrel

WINEMAKING

All estate-grown, hand harvested grapes. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. Six fresh egg whites per barrel to moderate the firm texture of tannins; minimum effective sulfur (30 ppm at crush; 164 ppm over the course of aging); oak from barrel aging; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.



2012 Geyserville Vineyard, bottled January 2014
A dry winter, mild spring, and warm summer at first advanced ripening, but heavy autumn fogs slowed progress. Harvest began September 17, finishing in mid-October. Grapes from the individual parcels were crushed to separate fermentors, some fitted with grids for submerged-cap fermentation. All were pumped over daily, drawing out rich color and full body. Malolactics were complete by November, when thirteen of the seventeen parcels were selected. This superb vintage will be most enjoyable over the next ten to fifteen years.
EB (11/13)



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

Soils: Gravelly loam

Age of Vines: Youngest 10 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

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