

RIDGE 2013 GEYSERVILLE

73% ZINFANDEL, 17% CARIGNANE, 9% PETITE SIRAH,
1% MATARO (MOURVEDRE) SONOMA COUNTY
ALEXANDER VALLEY 14.7% 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: 24.5-30 inches (below average)

Bloom: Early to Mid-May

Weather: Warm spring and early summer followed by cooler weather that slowed ripening.

VINTAGE

Harvest Dates: 6 – 29 September

Grapes: Average Brix 24.3°

Fermentation: Natural primary and natural secondary (malolactic) fermentations; 30% of the tanks were fitted with submerged cap grids, both those and the tanks with a floating cap were given full pump-overs; pressed at 7 days.

Barrels: 100% air-dried american oak barrels (20% new, 30% one and two years old, 50% three, four and five years old.)

Aging: Twelve months in barrel

WINEMAKING

Sustainably farmed, hand harvested estate-grown grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (30 ppm at crush; 86 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.

2013 Geyserville, bottled December 2014
Winter rains ended in December, and a warm February prompted early bud-break. Light rains in April saved the day, and let the vines set a full crop. This was the most uniform and evenly-ripe vintage in many years. Fermentations began quickly, and we pressed on day seven. In assemblage, thirty-five percent of the lots were held out—an especially rigorous selection. The wine has elegant structure, intense berry fruit, and firm acid. It will be most enjoyable over the next eight to ten years. *EB (9/14)*



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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