

RIDGE 1994 CALIFORNIA GEYSERVILLE®

94 Geyserville Vineyard, bottled February 96

The '94 growing season began with another late spring, resulting in a somewhat reduced crop. The old vines received only minor thinning, but in the younger zinfandel twenty to thirty percent of the clusters were dropped at veraison, adjusting the amount each vine carries to its relative strength. Leaf stripping and selective cane removal exposed the fruit to the sun, ensuring full ripeness and depth of flavor. Typically, the Geyserville needs a year in bottle to be approachable, but 1994's near-perfect integration of fruit and tannin make it delightful now. This fine wine will be at its best over the next five to ten years. PD (12/95)

Since 1962, Ridge has championed single-vineyard winemaking, searching for great vineyards where climate, soil, and varietal are ideally matched. Using traditional methods and minimal handling, we strive to produce wines that reflect their site. For more information, or to visit, call (408) 867-3233.

® REGISTERED TRADEMARK

**68% ZINFANDEL, 20% CARIIGNAN AND 8% PETITE SIRAH
IN A VINEYARD BLEND WITH 4% MATARO**

SONOMA COUNTY ALCOHOL 14.3% BY VOLUME
PRODUCED AND BOTTLED BY RIDGE VINEYARDS, INC. BW 4488
17100 MONTE BELLO RD, BOX 1810, CUPERTINO, CALIFORNIA 95015

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2)
CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY
TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS.

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