

RIDGE 1995 CALIFORNIA GEYSERVILLE®

30th Geyserville Vintage

95 Geyserville Vineyard, bottled February 97

The '95 is our thirtieth vintage from this great site. After a late spring, and moderate temperatures during the growing season, a warm fall (and well-thinned vines) guaranteed full ripeness. The first fermentations showed lovely fruit, yet seemed to lack structure and firmness. To achieve it, we allowed the zinfandel from two parcels to soak overnight on petite sirah skins and, in the assemblage, included some five percent more of that varietal than usual. The resulting wine is one of the finest Geyservilles we have made in this decade. Typically awkward in its first year, it will be most appealing around the turn of the century, and reach full maturity by 2010. PD (1/97)

Since 1962, Ridge has championed single-vineyard winemaking, searching California for those rare vineyards where climate, soil, and varietal are ideally matched. Using traditional methods and minimal handling, we strive to produce exceptional wines from superior and distinctive fruit. For information on the wines, or visiting our Monte Bello and Sonoma County wineries, call (408) 867-3233. ® REGISTERED TRADEMARK

**GEYSERVILLE VINEYARD: 62% ZINFANDEL,
18% PETITE SIRAH, 15% CARIGNAN, 5% MATARO
SONOMA COUNTY ALCOHOL 14.2% BY VOLUME
PRODUCED AND BOTTLED BY RIDGE VINEYARDS BW 4488
17100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 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.

CONTAINS SULFITES 7



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