

RIDGE 1996

CALIFORNIA

GEYSERVILLE®

96 Geyserville Vineyard, bottled February 98

A short crop in '95 was followed by an even shorter one in '96. The old vineyards suffered the most; the young vines, even after we dropped a quarter of the clusters, produced reasonable yields. The zinfandels—with the intensity of so few grapes per vine—were particularly well-structured. In tastings, we preferred the wine with a modest six percent petite sirah, compared to a typical year's twelve to eighteen percent. Fourteen months in air-dried american oak, twenty-two percent of which was new, has integrated the tannins and added complexity to the spice and rich berry fruit. This superb zinfandel will be at its most appealing as we ring out the old century and enjoy the first years of the new. PD (1/98)

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: 75% ZINFANDEL,
17% CARIGNANE, 6% PETITE SIRAH, 2% MATARO
SONOMA COUNTY ALCOHOL 14.9% 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.

