

RIDGE 1998 CALIFORNIA GEYSERVILLE®

98 Geyserville, bottled January 2000

Contrasting sharply with last year's early start, the 1998 growing season began later than any in over three decades; harvest was not complete until early November. Given the firm acid of Geyserville's ripe fruit this year, we allowed the grapes to float during fermentation—rather than submerging them, as we usually do with zinfandel. This slowed an unusually rapid tannin extraction and lengthened time on the skins, which in turn intensified flavors and richness. After a natural secondary fermentation, the wine aged for twelve months in air-dried american oak barrels, twenty-three percent of which were new. This lovely, full-bodied zinfandel—our thirty-third vintage from the Geyserville vineyard—will be at its best over the next five to six years. PD (12/99)

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.

408 867-3233

www.ridgewine.com

**GEYSERVILLE VINEYARD: 74% ZINFANDEL,
15% PETITE SIRAH, 10% CARIGNANE, 1% MATARO
SONOMA COUNTY** ALCOHOL 14.1% BY VOLUME
PRODUCED AND BOTTLED BY RIDGE VINEYARDS BW 4488
17100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015

GOVERNMENT WARNING:
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.

(1) ACCORDING TO THE

®REGISTERED TRADEMARK

CONTAINS SULFITES 7



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