

RIDGE 1999

CALIFORNIA

GEYSERVILLE®

**99 Geyserville Vineyard, bottled January 2001**

Despite the season's late start, moderate temperatures and a long, lovely autumn fully matured the fruit at Geyserville; harvest began in the last days of September. The old zinfandel (c.1900) was picked first, then the young vines, planted in 1990. We waited until mid-October for the forty-year-old zinfandel and one-hundred-twenty-year-old carignane, finishing with petite sirah. Each of the eighteen parcels was held separate; naturally-occurring yeast and natural malolactic bacteria carried out the fermentations. Twenty-five percent of the wine was aged in new, air-dried american oak, the rest in older barrels of similar wood. This Geyserville is among the finest of a great decade, and will be at its best over the next seven or eight years. PD (11/2000)

Since 1962, Ridge has championed single-vineyard winemaking, searching California for those rare sites where climate, soil, and varietal are ideally matched. Using traditional methods, we strive for exceptional wines from distinctive fruit. For information on the wines, or to visit, contact us. ® REGISTERED TRADEMARK

408.867.3233

[www.ridgevine.com](http://www.ridgevine.com)

**68% ZINFANDEL, 16% CARIGNANE, 16% PETITE SIRAH**  
**SONOMA COUNTY** ALCOHOL 14.8% 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



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