

RIDGE 2000

CALIFORNIA

GEYSERVILLE®

20% Selection

2000 Geyserville Vineyard, bottled January 2002

A short crop in vintage 2000 allowed the eighteen small parcels on the Geyserville vineyard to ripen fully, yet maintain firm acidity. We harvested as flavors developed, from mid-September to early October. To extract full flavor, the zinfandel and carignane grapes were broken at crush. To moderate tannins and accentuate fruit, the petite sirah was left as whole berries. We selected fourteen of the parcels—eighty percent of the wine—as most intense, and most typical of the vineyard. A quarter of the air-dried american oak used in aging was new, a quarter one and two years old, the rest three to five. This represents more fresh oak than usual, bringing further complexity and definition to a very rich wine. Delicious now, this beautifully balanced zinfandel will be at its best over the next five to seven years. PD (12/01)

Since 1962, Ridge has championed single-vineyard winemaking, searching California for those rare sites where climate, soil, and varietal are ideally matched. Our aim is to guide the natural process; using traditional methods, we strive to produce exceptional wines from distinctive fruit.

408.867.3233

www.ridgewine.com

66% ZINFANDEL, 17% CARIGNANE, 17% PETITE SIRAH
SONOMA COUNTY ALCOHOL 14.9% BY VOLUME
PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC. BW 4488
17100 MONTE BELLO ROAD, P. O. 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.

