

2003 Geyserville Vineyard, bottled December 2004 Ridge made its first Geyserville in 1966, from nineteenth-century vines growing on the western edge of Alexander Valley. Over time, we have included more grapes planted along this quarter-mile-wide strip, which follows the old San Francisco & Northern Pacific Railway right-of-way. This distinctive "single site" now consists of three adjoining vineyards that share the same gravelly soils, exposure, and climate. In 2003, a period of intense heat in mid-September ripened all the zinfandel within two weeks; we harvested non-stop to hold sugars and over-ripeness in check. Reduced circulation during the natural-yeast fermentations moderated tannin extraction. We pressed at seven days, and a natural malolactic finished within five weeks. After a year of barrel aging in air-dried american oak, the wine was fined with fresh egg whites. This elegant Geyserville is delightful now, but will gain in complexity over the next five to eight PD/EB (11/04) years.

750 mL 408.867.3233 Product of USA www.ridgewine.com



**76% ZINFANDEL, 18% CARIGNANE, 6% PETITE SIRAH SONOMA COUNTY** 14.6% ALCOHOL BY VOLUME PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC. 17100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015