GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PRENANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CORTOPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

2004 Geyserville Vineyard, bottled April 2006

A warm spring, mild summer, and lack of spring rain brought ripeness early at Geyserville—and throughout Sonoma County. Small clusters of small berries reduced tonnage, but produced great intensity and unusually rapid extraction of color and tannin. Full, daily circulation over the cap was quickly reduced, to achieve a sensuous structure. The twenty-six vineyard parcels provided thirty-eight separate lots; all fermented on their natural yeasts. As natural malolactic finished, we blind-tasted to select the finest and most typical of the vineyard for this wine. As usual, both old carignane blocks were included, as well as a limited amount of petite sirah. After ten months of barrel aging, we added some very rich, spicy zinfandel from a parcel initially held out. The wine spent a full eighteen months in barrel, roughly four more than is customary, bringing the tannins and firm acid into balance. This superb, opulent Geyserville will be enjoyable within a year, and develop fully over the EB/PD (2/06) next ten.

750 mL 408.867.3233

Product of USA www.ridgewine.com

75% ZINFANDEL, 18% CARIGNANE, 7% PETITE SIRAH SONOMA COUNTY 14.9% ALCOHOL BY VOLUME PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC. 17100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015