

RIDGE 2005
CALIFORNIA
GEYSERVILLE®

GEYSERVILLE
40th
VINTAGE

77% ZINFANDEL, 17% 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

2005 Geyserville Vineyard, bottled February 2007

Cool, rainy weather in early spring delayed budbreak, but clear skies by late March brought flowering and a good set by mid-May. Above-average temperatures throughout the summer moved ripening along, and we started to sample for flavor in late August. Mild fall weather with occasional fog slowed maturation while allowing color and flavor to deepen. Harvesting began in mid-September and extended over twenty days as each of the thirty-three parcels ripened fully. The separate lots fermented on their natural yeasts, and were pressed at dryness (average seven days); once natural malolactic was underway, we began assembling the finest and most characteristic. Because of the zinfandel's unusually firm structure, we included very little petite sirah. As in most years, the 120-year-old carignane was an elegant, vibrant addition. This outstanding vintage aged fourteen months in air-dried american oak. Rich primary fruit gives the wine immediate appeal; it will develop greater complexity over the next ten years. EB/PD (12/06)

750 mL
408.867.3233

Product of USA
www.ridgewine.com

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

® REGISTERED TRADEMARK

