

RIDGE 2006
CALIFORNIA
GEYSERVILLE®

**GRAPES: 70% ZINFANDEL, 18% CARIGNANE,
10% PETITE SIRAH, 2% MATARO**
SONOMA COUNTY 14.6% ALCOHOL BY VOLUME
PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC.
18100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015

2006 Geyserville Vineyard, bottled Jan 08

Winter rains continued into late March, sustaining the vines through summer. A full crop—comparable to 2005—was thinned to intensify flavors. In September, as fog off the Pacific persisted, we dropped more clusters to eliminate damage to the fruit. Each parcel fermented separately on natural yeasts. Color and tannin extracted easily; we pressed at near-dryness after seven days. The uninculcated secondary finished within three weeks. Assemblage began October 10, when all the mixed-varietal parcels and one of petite sirah were combined. Based on further tastings, four zinfandel blocks were added, then two century-old carignane blocks for their opulence and complexity. At the end of June, a last rich, well-structured zinfandel lot completed assemblage. After fourteen months in barrel, the wine is fully integrated. Elegant tannins and intense fruit make it enjoyable now; it will be best over the next eight to ten years. EB (11/07)

750 mL
408.867.3233

Product of USA
www.ridgevine.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



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