

RIDGE 2011 GEYSERVILLE

78% ZINFANDEL, 16% CARIGNANE, 4% PETITE SIRAH,
1% ALICANTE BOUSCHET, 1% MATARO (MOURVEDRE)
SONOMA COUNTY 14.2% ALCOHOL BY VOLUME

HISTORY

Ridge has made the Geyserville as a single-site zinfandel in every year since 1966. The grapes are grown in three adjoining vineyards on a defined stretch of gravelly soil approximately one-and-a-quarter miles long and a half-mile wide.

FIRST RIDGE VINTAGE 1966

GROWING SEASON

Rainfall: 40 inches (above average)

Bloom: Late May

Weather: Wet spring and typical cool summer, with no sustained heat spells.

VINTAGE

Harvest Dates: 21 September - 2 October

Grapes: Average Brix 24.6°

Fermentation: Natural primary and secondary; 100% floating cap, full pump-overs; pressed at seven days.

Barrels: 100% air-dried american oak barrels (24% new, 50% one and two years old, 26% three and four years old.)

Aging: Twelve months in barrel

WINEMAKING

All estate-grown grapes, hand harvested. Destemmed and crushed. Fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria. 16.9mg/liter calcium carbonate added to ten small fermentors to moderate acidity; minimum effective sulfur (30 ppm at crush; 92 ppm over the course of aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.

2011 Geyserville Vineyard, bottled January 2013

A long winter delayed the start of the growing season. Having escaped late spring rains, the vines set a large crop—more than an unusually cold summer could ripen. Severe thinning became essential. Harvest began September 21, and ended October 3—a day before the first rain. Twenty-four parcels were fermented, and kept separate. In late spring, during rigorous blind tastings, we chose twelve parcels to make up the 2011. Quantities are limited, but this is a superb Geyserville, showing intense fruit, and strong vineyard character. Enjoyable now, it will continue to develop over the next ten or twelve years. EB (12/12)



Geyserville Vineyard is located on the Western edge of Alexander Valley, Sonoma County

Soils: Gravelly loam

Age of Vines: Youngest 9 years; oldest over 120 years; sixty percent 45 years or older.

Training: Head trained (no trellis), spur pruned

Yields: One to three tons per acre

RIDGE
VINEYARDS

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