

# RIDGE 2014 GEYSERVILLE

60% ZINFANDEL, 24% CARIGNANE, 12% PETITE SIRAH,  
4% MATARO (MOURVEDRE) SONOMA COUNTY  
ALEXANDER VALLEY 14.6% 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: 18" (1/2 of normal)

Bloom: Mid-May, with veraison by mid-August

Weather: Very dry and cold December and January; most of the rain fell February through April. Cool spring and early summer delayed ripening.

## VINTAGE

Harvest Dates: 29 August – 17 September

Grapes: Average Brix 25.4°

Fermentation: Natural primary and natural secondary (malolactic) fermentations; 27% of the tanks were fitted with submerged cap grids, both those and the tanks with a floating cap were given full pump-overs; pressed at 5 days.

Barrels: 100% air-dried american oak barrels (15% new, 51% one and two years old, 34% three and four years old.)

Aging: Thirteen months in barrel

## WINEMAKING

Sustainably farmed, hand harvested estate-grown grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria; 2.39% water added to 13 of 26 fermentors; 17.9 mg/L calcium carbonate added to 2 of 26 fermentors; oak from barrel aging; minimum effective sulfur for this wine (25 ppm at crush; 129 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.

*2014 Geyserville, bottled January 2016*  
A mild winter brought February bud-break. Though there was some rainfall, the drought continued a third year, and warm summer weather prompted a fast-paced harvest. Twenty-six fermented lots were blind tasted for assemblage. Zinfandel yields were low, giving carignane and petite sirah greater prominence. Sensuous flavors support a rich tannin structure. This superb vintage will be enjoyable over the next 7-8 years. EB (10/15)



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

Soils: Gravelly loam

Age of Vines: Youngest 10 years; oldest over 120 years; sixty percent 45 years or older.

Training: Head trained (no trellis), spur pruned.

Yields: 2.52 tons per acre

**RIDGE**  
VINEYARDS

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