# RIDGE 2015 GEYSERVILLE

70% ZINFANDEL, 15% CARIGNANE, 12% PETITE SIRAH, 3% ALICANTE BOUSCHET SONOMA COUNTY ALEXANDER VALLEY

### **HISTORY**

Ridge has made the Geyserville as a single-site zinfandel 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: 33 inches (below normal)

**Bloom:** Mid May

Weather: Very wet December, followed by the driest January on record (0.05"). Cool, wet late spring helped with rainfall totals, but reduced our crop across all varieties. Harvest started early (mid-August) and finished quickly.

### **VINTAGE**

Harvest Dates: 18 August – 15 September

Grapes: Average Brix 24.3°

Fermentation: Full Crush, 100% floating cap. Natural primary and natural secondary

(malolactic) fermentations; daily pump-overs; pressed at 8 days.

Barrels: 100% air-dried american oak barrels (5% new, 14% one, and 81% three and

four years old.)

Aging: Fourteen months in barrel

# **WINEMAKING**

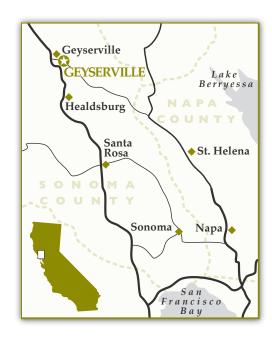
Sustainably farmed, hand-harvested estate-grown grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria; 0.12mg/L calcium carbonate added to 13 of 31 fermentors; oak from barrel aging; minimum effective sulfur for this wine (35 ppm at crush; 77 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.



408.867.3233 www.ridgewine.com Exceptional single-vineyard wines since 1962.

## 2015 Geyserville, bottled February 2017

A warm winter brought bud-break in February. Rain during bloom reduced yields, followed by ideal summer weather, resulting in an early harvest. Thirty-seven lots fermented separately, producing superb quality. A rigorous selection narrowed the assemblage to thirty-one for our fiftieth anniversary vintage. This sensuous wine came together beautifully during barrel aging. It will develop fully within the next twenty years.





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

Soils: Gravelly loam

Age of Vines: Youngest 15 years; oldest over 125 years; sixty percent 50 years or older. Training: Head trained (no trellis), spur pruned.

Yields: 2.22 tons per acre

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