

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.

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.

EB (11/16)



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

RIDGE
VINEYARDS

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