



PAIRING RECIPE

Rye Gougères and Whipped Goat Cheese

A gougère, in French cuisine, is a baked savory pastry made of dough mixed with cheese. There are many variants using a variety of cheeses, and on occasion they are filled with ingredients such as mushrooms, beef, or ham. Gougères are said to come from Burgundy, particularly the town of Tonnerre, where they are generally served cold when tasting wine in cellars or served warm as an appetizer. Here we have chosen goat cheese as the filling, which pairs wonderfully with our spring release zinfandels, particularly Geyserville.

Visit www.ridgewine.com/geyserville-gougeres for the complete recipe and many others.



MONTE BELLO

High atop the Santa Cruz Mountains, 2,300 feet above Silicon Valley, the historic winery is dedicated to the production of Bordeaux varieties and chardonnay.

VISIT



LYTTON SPRINGS

Located just north of Healdsburg in Dry Creek Valley, the heart of zinfandel country, the winery is constructed of straw bales and earthen plaster. Surrounded by century-old vines, the winery produces more than 70% of its own electricity through solar power.



ORDER

SPRING SELECTIONS	RETAIL	MEMBER	CASE (12+)
2016 GEYSERVILLE	\$44.00	\$39.60	\$37.40
2016 EAST BENCH ZINFANDEL	\$32.00	\$28.80	\$27.20
2016 PASO ROBLES ZINFANDEL	\$35.00	\$31.50	\$29.75
2016 HOOKER CREEK ZINFANDEL	\$35.00	\$31.50	\$29.75

To secure your reorder quantities and get more details, please visit ridgewine.com or call **408.867.3233**.

**Member discounts apply. Geyserville is available in large format.*

RIDGE
VINEYARDS

Z LIST
SPRING 2018

RIDGE
VINEYARDS

Exceptional single-vineyard wines since 1962

RIDGE 2016 GEYSERVILLE



73% ZINFANDEL
17% CARIGNANE
7% PETITE SIRAH
3% ALICANTE BOUSCHET

Winemaker's Notes: Following four years of drought, winter storms finally delivered more rainfall. The vines responded by setting a full crop. Harvest was completed in the month of September. Once assembled, the wine spent twelve months in barrel integrating the fruit and tannins. This exotic wine shows the great complexity of a field blend. Appealing now, it will reach full maturity within the next fifteen years. EB (8/17)

RIDGE 2016 EAST BENCH ZINFANDEL



100% ZINFANDEL

Winemaker's Notes: After two short harvests, the vines set a full crop. Each parcel was picked and crushed to separate fermentors. Natural yeast fermentations were slow but steady; we limited pump-overs to once daily to manage tannin extraction. After malolactic we chose six of the seven blocks for their depth of fruit, color and structure. Approachable as a young wine, this fine zinfandel will be at its best over the next eight years. JO (6/17)

RIDGE 2016 PASO ROBLES ZINFANDEL

100% ZINFANDEL

Winemaker's Notes: A wet winter helped the vines recover from drought. Yields returned to normal. Summer warmth ripened the crop for a late August harvest. Destemmed and fully crushed grapes were sent to tanks for submerged-cap fermentation, lasting eleven days. This made a wine with great complexity and richness. Showing Paso Robles' warm region character, it's appealing now, and will continue to develop over the next eight years. EB (8/17)



OPTIONAL SHIPMENT

RIDGE 2016 HOOKER CREEK ZINFANDEL

96% ZINFANDEL
2% ALICANTE BOUSCHET
2% PETITE SIRAH

Winemaker's Notes: Budbreak came early at this Sonoma Valley vineyard. The oldest block set a light crop that ripened quickly. We picked it on August 30, returning a week later for the remaining two blocks. Each parcel was crushed to a separate fermentor, and pumped over twice-daily, extracting deep color and ample tannin. This exemplary old-vine zinfandel will be enjoyable over the next seven years. JO (6/17)