

RIDGE 2016 GEYSERVILLE

73% ZINFANDEL, 17% CARIGNANE, 7% PETITE SIRAH,
3% ALICANTE BOUSCHET ALEXANDER VALLEY
14.5% ALCOHOL BY VOLUME

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: 31.6 inches (below normal)

Bloom: Mid May

Weather: A wet December and January helped ease the drought; a very wet March emphatically ended it. Cool weather in April reduced yields a bit. Several heat spikes in late June and late July helped ripen the below normal size crop.

VINTAGE

Harvest Dates: 6 - 30 September

Grapes: Average Brix 24.9°

Fermentation: Full Crush, 100% floating cap. Natural primary and natural secondary (malolactic) fermentations; daily pump-overs; pressed at 9 days.

Barrels: 100% air-dried american oak barrels (20% new, 6% one, 9% two, and 65% three and four years old.)

Aging: Twelve 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; oak from barrel aging; minimum effective sulfur for this wine (35 ppm at crush; 180 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.

2016 Geyserville, bottled December 2017

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)



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 - 3 tons per acre

RIDGE
VINEYARDS

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