

RIDGE 2017 GEYSERVILLE

68% ZINFANDEL, 18% CARIGNANE, 12% PETITE SIRAH,
2% 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 GEYSERVILLE 1966

VINTAGE

Rainfall: 61.5 inches (above normal)

Bloom: May

Weather: A wet winter gave us the much needed rains. Cool weather in the spring affected set across all varieties. Several heat spikes in late June, July and August saw temperatures over 105 degrees. Harvest started before the Labor Day heat wave hit; we quickly finished harvesting by mid-September.

WINEMAKING

Harvest Dates: 30 August – 20 September

Grapes: Average Brix 24.7°

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 (16% new, 29% one and two years old; 55% three and four years old.)

Aging: Fourteen months in barrel

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; 127 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.



2017 Geyserville, bottled January 2019

Powerful winter storms replenished ground-water, bringing the drought to an end. However, they delayed bud-break, pushing bloom into late May. Early September heat was followed by cooler weather that slowed the pace of ripening. Twenty-four parcels were picked and fermented separately. Those showing strong vineyard character were chosen for this superb vintage. Enjoyable now, it will develop further complexity over the next fifteen years. EB (8/18)



SITE

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: 2.9 tons per acre

RIDGE
VINEYARDS

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