RIDGE 2019 GEYSERVILLE

71% ZINFANDEL, 19% CARIGNANE, 7% PETITE SIRAH, 3% ALICANTE BOUSCHET ALEXANDER VALLEY 14.5% ALCOHOL BY VOLUME

HISTORY

This is Ridge's 54th consecutive vintage of Geyserville. The grapes are grown in three adjoining vineyards on a single soil type, deposited by an ancient washout of the Russian River that carried river stone and gravel. It is approximately one-and-a-quarter miles long and a half-mile wide.

FIRST RIDGE GEYSERVILLE 1966

VINTAGE

Rainfall: 146 cm (above average)

Bloom: May

Weather: Total rainfall for the season was almost double our usual amounts. The

vines responded with bountiful yields of great quality.

WINEMAKING & TECHNICAL DATA

Harvest Dates: 16 September - 8 October

Grapes: Average Brix 24.6°

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

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

Barrels: 100% air-dried American oak barrels (20% new, 2% one-year-old, 22%

two-year-old, 25% three-year-old, 22% four-year-old, and 9% five-year-old.)

Aging: Twelve months in barrel pH: 3.54 TA: 6.83 g/L RS: 1.18 g/L

Hand-harvested grapes; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally-occurring bacteria; oak from barrel aging; SO_2 ; pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.





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2019 Geyserville, bottled January 2021

This is our longest, continuous zinfandel production, beginning with 1966. Each growing season, though different, has given us wine of consistent character and quality. This year's long, wet winter, and a mild summer, delayed harvest by two weeks. Of the forty-three fermented lots, we chose thirty-two for their superb Geyserville character and blending synergy. Enjoyable now, this excellent wine will develop more complexity over the next fifteen years. EB (10/20)





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: 59.6 hectoliters per hectare

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