# RIDGE 2020 GEYSERVILLE

69% ZINFANDEL, 20% CARIGNANE, 8% PETITE SIRAH, 2% ALICANTE BOUSCHET, 1% MATARO ALEXANDER VALLEY 14.1% ALCOHOL BY VOLUME

### **HISTORY**

This is Ridge's 55th 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: 18" (below average)

Bloom: Late-May

Weather: Rains in March and April helped the vines get through the summer. We

were just starting harvest when the heat and fires hit in August.

# **WINEMAKING & TECHNICAL DATA**

Harvest Dates: 21 August - 11 September

Grapes: Average Brix 23.9°

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

ary (malolactic) fermentations; daily pump-overs.

Barrels: 100% air-dried American oak barrels (20% new, 15% one-year-old, 20% two-year-old, 25% three-year-old, 15% four-year-old, and 5% five-year-old.)

Aging: Thirteen months in barrel

pH: 3.72 TA: 6.05 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; minimum effective sulfur for this wine (35 ppm at crush, 129 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.





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# 2020 Geyserville, bottled January 2022

A warm spring followed by late rains disrupted fruit set. This resulted in lower yields and an early harvest that began the third week of August. The twenty-eight lots fermented separately on naturally present yeast. Of these, twenty were selected by taste for their exquisite fruit and balanced acidity. This is a classic Geyserville, enjoyable young and over the next ten or more years. JO (11/21)





### 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: 2.19 tons per acre

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