# RIDGE 2021 GEYSERVILLE

76% ZINFANDEL, 16% CARIGNANE, 6% PETITE SIRAH,
1% ALICANTE BOUSCHET, 1% MATARO
14.8% ALCOHOL BY VOLUME
(organically grown)

#### **HISTORY**

First produced in 1966, this is our longest continuous zinfandel production. 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: 12.3" (below average)

**Bloom:** Early May

Weather: A dry winter and spring stressed the vines, limiting yields and concen-

trating flavors.

## **WINEMAKING & TECHNICAL DATA**

Harvest Dates: 3 September - 1 October

Grapes: Average Brix 24.7°

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

ary (malolactic) fermentations; daily pump-overs.

Barrels: 100% air-dried American oak barrels; 68% Appalachian, 20% Kentucky, and 12% Ozark. (30% new, 22% one-year-old, 25% two-year-old, 23% three-year-

and older.)

Aging: Sixteen months in barrel pH: 3.55 TA: 6.84 g/L

Hand-harvested organic 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, 115 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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## 2021 Geyserville, bottled February 2023

First produced in 1966, we have made this zinfandel every year for fifty-six years. Consistency of quality and vineyard character are its hallmarks. A dry winter with a moderate spring and summer ripened the grapes evenly. Showing plentiful fruit, elegant tannins and bright acidity, this fine wine will develop fully over the next fourteen years. TG (12/22)





#### 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: 1.8 tons per acre

17100 Montebello Road, Cupertino, CA 95014 650 Lytton Springs Road, Healdsburg, CA 95448