

RIDGE 2022 GEYSERVILLE

**68% ZINFANDEL, 20% CARIGNANE, 10% PETITE SIRAH,
2% MATARO**
ALEXANDER VALLEY
14.5% 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: 25" (below average)

Bloom: Mid-May

Weather: 2022 was the third year of drought. Thankfully, we received Spring rains that helped the vines. These same rains caused shatter in our zinfandel, reducing their crop. Two heat spells pushed the vines to another early harvest.

WINEMAKING & TECHNICAL DATA

Harvest Dates: 22 August - 13 September

Grapes: Average Brix 24.5°

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

Barrels: 100% air-dried American oak; 68% Appalachian, 20% Kentucky, and 12% Ozark. (28% new, 24% one-year-old, 25% two-year-old, 23% three-year- and older.)

Aging: Sixteen months in barrel

pH: 3.50 **TA:** 6.73 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, 139 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.



RIDGE
VINEYARDS

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2022 Geyserville, bottled February 2024
Low rainfall limited yields. A warm summer proceeded to ripen the grapes evenly. However, on Labor Day, a record-breaking heat wave threatened the zinfandel with rapid overripening. We picked day and night to bring the grapes in ideally ripe. Fourteen months in barrel has fully integrated the fruit and tannin of this fine wine. Approachable now, it will continue to develop for twelve to fifteen years.

TG (11/23)



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 tons per acre

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