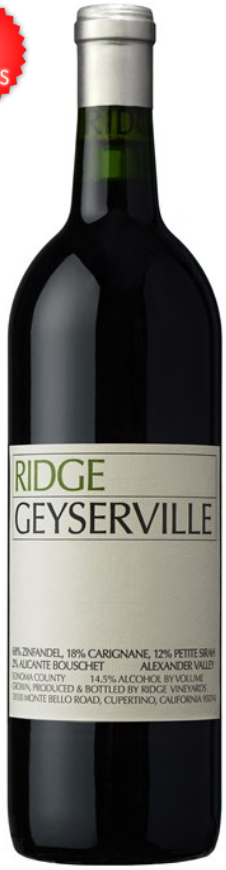


Ridge Vineyards

A benchmark Alexander Valley red, Geyserville 2023 offers black cherry, bramble, herbs and supple tannins, shaped by a cool, extended season and traditional low-intervention winemaking.

RIDGE
VINEYARDS

97
vinous



Geyserville 2024

California, USA

Region and Vineyards

Geyserville comes from Alexander Valley, in Sonoma County, where warm days are moderated by evening breezes and occasional morning fog. The vineyard lies on the western edge of the valley, south of the town of Geyserville, a location especially well suited to Zinfandel and its complementary field-blend varieties. Ridge describes the site as deep gravelly loam mixed with larger river stones, deposited by an ancient river course, a soil profile that supports drainage while retaining enough warmth for full ripening.

The 2023 vintage was shaped by **above-average winter rainfall** and a consistently cool growing season. Bloom came at the end of June, and harvest was delayed, running from 7 to 24 October according to the uploaded technical sheet. This long ripening window helped preserve acidity while building dark fruit concentration, giving the wine its combination of supple tannins, depth and freshness.

Winemaking

Ridge Vineyards Geyserville 2023 is a traditional field blend composed of **70% Zinfandel, 18% Carignane, 9% Petite Sirah and 3% Alicante Bouschet**. The grapes were hand-harvested at an average of 24.8° Brix, then destemmed and crushed. Fermentation took place as a full-crush fermentation with 100% floating cap management, using natural primary fermentation and naturally occurring malolactic fermentation, with daily pump-overs.

The wine was aged for **16 months in 100% air-dried American oak barrels**, of which 15% were new. The remaining barrels were one to four years old, allowing oak to frame rather than dominate the wine. Ridge's minimal-intervention approach is evident in the use of native yeasts, naturally occurring bacteria for malolactic conversion, limited sulfur additions and pad filtration at bottling. Alcohol is 14.6%, giving richness without obscuring the wine's signature acidity and savory lift.

Alcohol :14,60 %

Composition: 70% Zinfandel, 18% Carignan, 9% Petite Syrah, 3% Alicante Bouschet

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RIDGE VINEYARDS

Geyserville 2024

Tasting Notes

- **Color:** Deep ruby to dark garnet, with a dense core and youthful purple reflections.
- **Aroma:** Black cherry, blackberry, raspberry compote and plum are layered with chaparral, black olive, cracked pepper, licorice, cedar, baking spice and a subtle note of cocoa from American oak.
- **Palate:** Full-bodied and energetic, with concentrated dark fruit, vibrant acidity and supple yet firm tannins. Carignane brings lift and freshness, Petite Sirah adds depth and grip, while Zinfandel gives ripe bramble fruit and generous spice. The finish is long, savory and gently mineral.

Did you know?

Geyserville is Ridge's **longest continuous Zinfandel production**, first made in 1966. The vineyard includes some of the oldest vines farmed by Ridge, with the "Old Patch" section containing vines more than 130 years old, a rare source of natural concentration and complexity in California wine.

Wine Pairing Ideas

- **Moroccan spiced lamb shoulder:** The wine's dark fruit and peppery spice echo cumin, coriander and paprika, while its acidity balances the richness of slow-cooked lamb.
- **Grilled ribeye with black olive tapenade:** The savory olive note in the wine meets the tapenade beautifully, and the tannins are softened by the steak's fat.
- **Mushroom and herb risotto:** Earthy mushrooms and thyme highlight the wine's turned-earth, cedar and chaparral tones without overwhelming its fruit.
- **Barbecued pork ribs:** Zinfandel's ripe berry character works well with smoky, lightly sweet barbecue glaze, while Carignane keeps the pairing fresh.

97 vinous

Vinous (Antonio Galloni) (VN) : 97 Points (2024)

Tasted from tank just prior to bottling, the 2024 Geyserville is one of the very best Geyservilles I've ever tasted. It's weightless and elegant but supremely concentrated and packed to the gills with intense flavor. Rich blue fruit, incense, crushed rocks and deeply pitched spice tones march with gravitas from open to close. What a sensational edition of this wine. I can't wait to taste it from bottle.Barrel Sample: 95-97

94 Wine Spectator

Wine Spectator (WS) : 94 Points (2024)

Densely structured yet retains a sense of style and finesse, with deep flavors of black cherry and raspberry accented by dark chocolate, orange peel and dark Asian spices. Finishes with big but refined tannins. Zinfandel, Carignane, Petite Sirah and Alicante Bouschet.

RIDGE
VINEYARDS

Geyserville 2024

Jeb Dunnuck (JD) : 91 Points (2024)

Zinfandel-dominant, the 2024 Geyserville leads with 71% Zin followed by 19% Carignane, 8% Petite Sirah, and 2% Alicante Bouschet, spending 13 months in American oak. Sticky tannins wrap around full-bodied, concentrated layers of plummy black fruit, dried herb, and dusty tannins, textured but still young.

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