



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: 03/04/2010

Label Certificate Number: 743233

**Pursuant to the application of : RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
Holder of permit/license number : S143929**

**Brand : RIDGE GEYSERVILLE
Class : ZINFANDEL BLEND
Vintage : 2008
Appellation : SONOMA COUNTY
Style : N/A
Size(s) : 375ML>3L
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.8%
Tested Alc. Content : N/A
TTB Number : 09324000000043**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
PO BOX 1810
CUPERTINO, CA 95015**



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



2008 Geyserville Vineyard, bottled Jan 2010

Two consecutive years of limited rainfall challenged the growing season, but because yields were low, the vines escaped serious water stress. Sampling began in mid-August, showing ripeness on track for a month-long September harvest. In tank, color and tannin extraction was unusually rapid, as were uninoculated primary fermentations. We reduced pump-overs and pressed early, avoiding harsher tannins. Zinfandel and carignane showed exceptional quality, and form the core of the blend. (Wines from the petite sirah parcels were too tannic; the six percent included comes from a field-blend.) Natural secondary fermentation finished quickly, and we could rack to barrel a month ahead of schedule. Twenty percent new oak adds exotic spice. Superb concentration and firm acid will allow this fine zinfandel to develop over the next ten to fifteen years.

EB (11/09)

1.5 L RECENTLY TRADED MARK Product of USA
408.867.3233 www.ridgevine.com

RIDGE 2008 CALIFORNIA GEYSERVILLE

GRAPES: 72% ZINFANDEL, 20% CARNIGANE,
6% PETITE SIRAH, 2% MATARO (MOURVEDRE)
SONOMA COUNTY 14.8% ALCOHOL BY VOLUME
PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC.
18100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015

T/ (N) TR MA CO: CON D: I C A A C
AFFIRM examined

uninoculated primary
pump-overs and
Zinfan-