

Ridge Zinfandel Sonoma Station [California]

2001 Zinfandel, Sonoma Station, bottled February 2003
84% zinfandel, 8% petite sirah, 8% carignane

After a mild spring, warm summer weather fully ripened all the fruit in our Sonoma County vineyards. In this wine the attributes of diverse locations and complementary varietals are combined to achieve a style and character of our choosing.

This year we included fruit from twelve vineyards in Dry Creek, Russian River, and Alexander Valleys. All crushing, fermentation, and aging took place at Monte Bello and Lytton Springs, using the same techniques and care we apply to our single-vineyard zinfandels. This is a fine example of the effect we seek—rich berry fruit, defined by the spice of small cooperage aging. Beautifully balanced, this Sonoma Station is enjoyable now; it will be at its best over the next five years.

The character of wine made from more than one vineyard is determined primarily by winemaking skill, rather than by the distinctive qualities of a single vineyard site. Here, we take the role of winemakers rather than winegrowers.

RIDGE	2001
CALIFORNIA	
ZINFANDEL	
SONOMA STATION	

84% ZINFANDEL, 8% PETITE SIRAH, 8% CARIGNANE
SONOMA COUNTY ALCOHOL 14.5% BY VOLUME
PRODUCED BY RIDGE VINEYARDS, HEALDSBURG, CALIFORNIA, BW 4798
BOTTLED BY RIDGE VINEYARDS, CUPERTINO, CALIFORNIA, BW 4488

Point Reyes Original Blue [California]

Type: Fresh Cow

Aged: 6 months

Tasting Notes: Sweet blue cheese with hints of sea salt & lemongrass.

Cheesemaker's Notes:

The secret to Point Reyes Original Blue™ lies in its unique combination of three ingredients. First, grade A unpasteurized milk is taken from a closed herd of Holstein cows that graze on the green pastured hills overlooking Tomales Bay, California. Next, the coastal fog and salty Pacific breezes common to Point Reyes, California conspire in lending the cheese a unique character. Finally, time influences the recipe too.

Finest option to Domestic Blue...

Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese with definite hints of lemongrass and sea salt. For those of us who have fallen in love with Maytag Blue, sample Point Reyes Original Blue™ for a familiar yet distinctly different experience!

