





Geyser Peak Winery

Founded in 1880 as California's 29th bonded winery, Geyser Peak has been at the forefront of quality wine production since its earliest days.

Originally, located perched on a hillside across from Geyser Peak Mountain, it commanded a view of the thermal steam clouds that billowed from the mountain summit.

Specializing in aromatic whites and rich reds, wines are crafted in small lots and fermented separately, then blended together to achieve full expression, balance, and character. Each wine captures the essence of Sonoma and the appellation's unique terroir, offering sophistication and approachability, and taking us from casual days to connoisseur nights.





The California Tier

Sourced from various locations in California, these wines show clear varietal identity and are accessible to both new and experienced wine drinkers.

They offer easy drinking, fruit-focused flavors and mellow oak, blending sources from a diversity of microclimates to ensure the multi-layered flavor profile.



 <p>SAUVIGNON BLANC BRIGHT, LIVELY, CRISP DELICATE FRUIT AND FLORAL NOTES. CALIFORNIA</p>	 <p>CHARDONNAY VIBRANT, JUICY, COMPLEX TROPICAL FRUIT NOTES WITH A KISS OF OAK. CALIFORNIA</p>	 <p>RED BLEND BRIGHT, ELEGANT, BALANCED RED FRUIT FLAVOR WITH HINTS OF COFFEE. CALIFORNIA</p>	 <p>CABERNET SAUVIGNON RICH, FULL, DISTINCTIVE BLACK FRUIT FLAVORS WITH HINTS OF DARK CHOCOLATE. CALIFORNIA</p>
---	---	--	--



The Appellation Tier

Regional identity, vibrant, luscious and textured. The Appellation series celebrates the unique microclimates of Alexander Valley and focuses on the expression of each varietal/blend from within a more focused locale.

The wines speak to our winemaker's stylistic techniques and the locale where they are grown, offering the consumer an elevated Geysers Peak Winery experience.





WINE DATA

Producer
Geysers Peak

Region
California

Wine Composition

95% Sauvignon Blanc, 5% Viognier

Alcohol
13.2%

Total Acidity
6.0 G/L

Residual Sugar
2.3 G/L

pH
3.47

GEYSERS PEAK SAUVIGNON BLANC

DESCRIPTION

The Geysers Peak Sauvignon Blanc is pale straw in color with green hues. It is crisp and clean with notes of pineapple, melon, peach and apricot. The aromas follow through to the palate, balanced by refreshing acidity.

VITICULTURE

This wine is an ideal blend of cooler climate fruit to impart acidity and brightness, alongside warmer climate Sauvignon Blanc to bring in a naturally ripened tropical character. This yields some roundness and structure on the finished wine without the need for added sugar.

VINIFICATION

Traditional winemaking practices were followed by fermentation and aging in stainless steel.



WINE DATA

Producer

Geysers Peak

Region

California

Wine Composition

98% Chardonnay,

2% Viognier

Alcohol

13.5%

Total Acidity

6.1 G/L

Residual Sugar

1.1 G/L

pH

3.45

GEYSERS PEAK CHARDONNAY

DESCRIPTION

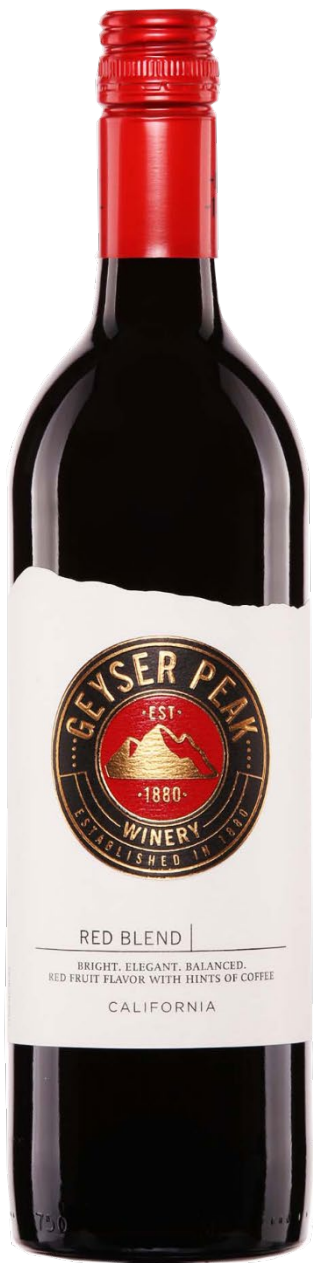
This is a balanced California Chardonnay with minimal oak influence. Vanilla notes are cut by tropical flavors of pineapple and stone fruit. It has a nice roundness on the palate with a crisp, clean finish.

VITICULTURE

The winemaking team sources grapes from both cool and warm climates in prime growing regions throughout California to achieve a balanced profile.

VINIFICATION

A portion of the wine is fermented and aged in French oak, while the majority is fermented in stainless steel to maintain the crisp and floral character in the finished wine.



WINE DATA

Producer

Geysers Peak

Region

California

Wine Composition

73% Petite Sirah,

25% Cabernet

Sauvignon,

2% Petit Verdot

Alcohol

13.5%

Total Acidity

5.8 G/L

Residual Sugar

0.05 G/L

pH

3.58

GEYSERS PEAK RED BLEND

DESCRIPTION

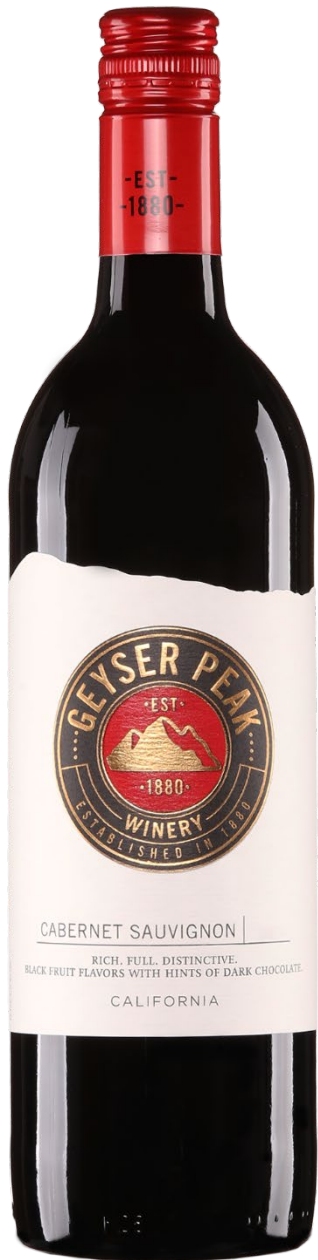
Light ruby-red in color. On the nose this wine impresses with bright red and black fruit. The fruit profile follows through to the palate alongside pleasant tannins and great structure.

VITICULTURE

The 2021 growing season presented moderate to normal weather conditions to produce a wine with nice acidity and complexity.

VINIFICATION

Most of the fruit was aged and fermented in stainless steel. Only the Petite Sirah saw oak influence with old French barrels. The varietals in this blend were fermented separately and then expertly blended. The winemaking team conducted a series of tasting trials to find the ideal blend and balance for these wines.



WINE DATA

Producer

Geysers Peak

Region

California

Wine Composition

77% Cabernet
Sauvignon,
11% Petit Verdot,
7% Merlot,
2% Zinfandel,
2% Petite Sirah,
1% Malbec

Alcohol

14.3%

Total Acidity

5.7 G/L

Residual Sugar

3.2 G/L

pH

3.64

GEYSERS PEAK CABERNET SAUVIGNON

DESCRIPTION

This wine immediately impresses with its deep garnet color and complex nose of dark fruit, black pepper, hints of mocha and slight herbal notes. The palate is mouth-filling and showcases beautiful structure. The restrained tannins and lingering finish beckon one back for more of this enjoyable wine.

VITICULTURE

The grapes for the 2020 vintage of this wine benefitted from a moderate growing season, with few heat spikes and no rain between April and October. This led to an excellent quality of fruit at the point of harvest.



WINE DATA

Producer

Geysers Peak

Region

Alexander Valley

Wine Composition

97% Cabernet
Sauvignon,
3% Petit Verdot

Alcohol

14.6%

Total Acidity

5.7 G/L

Residual Sugar

0.3 G/L

pH

3.7

WALKING TREE CABERNET SAUVIGNON

DESCRIPTION

A deep garnet with amethyst reflections in the glass. Aromas of dark berries, ripe raspberry and flint follow through to the balanced palate. Bright acidity is supported by the addition of Petit Verdot, adding great roundness. Silky tannins extend on the persistent finish.

VITICULTURE

The 2021 vintage marks our 16th release of the Walking Tree Cabernet Sauvignon. The fruit for this wine is sourced from two excellent Alexander Valley vineyards. The different soils, exposures, and microclimates of these two vineyards adds enticing complexity of aromas and flavors to the finished wine.

VINIFICATION

Following traditional fermentation methods, the wine was aged for 20 months in French oak barrels. The Cabernet Sauvignon and Petit Verdot were fermented separately and expertly blended.



WINE DATA

Producer

Geysler Peak

Region

Alexander Valley

Wine Composition

94% Merlot,
4.5% Cabernet
Sauvignon,
1% Malbec,
0.5% Petit Verdot

Alcohol

14.4%

Total Acidity

5.57 G/L

Residual Sugar

1.03 G/L

pH

3.67

WALKING TREE ALEXANDER VALLEY MERLOT

DESCRIPTION

The Alexander Valley Merlot shines with attractive garnet hues and a bouquet of dark fruit, mature plums and hints of nutty Italian Panforte. The rich palate follows suit with warm spices and crushed raspberries. Ample tannins bring a wonderful presence to the palate, offering good body and grip, balanced nicely with a silky finish.

VITICULTURE

The Geysler Peak Walking Tree label honors the rich history of Alexander Valley Cabernet Sauvignon. While exploring Bordeaux varieties for the flagship Walking Tree Cabernet Sauvignon, our winemaker was inspired to make a varietal Merlot given the exceptional quality of fruit.

VINICATION

The 2019 vintage benefited from moderate weather and only saw a few heat spikes throughout the growing season. The majority of the season's rainfall arrived shortly before budbreak, providing ideal conditions for the vines at a key time in their growth cycle. The wine was aged for 24 months in French oak barrels.