



Quintessential Wines



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.





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 Geyser Peak Winery experience.





WINE DATA

Producer

Geyser Peak

Region

California

Wine Composition

100% Sauvignon

Blanc

Alcohol

13.2%

Total Acidity

6.0 G/L

Residual Sugar

2.3 G/L

pH

3.47

GEYSER PEAK SAUVIGNON BLANC

DESCRIPTION

Clear and bright pale straw in the glass, the California Sauvignon Blanc has a fragrant aroma, displaying grapefruit and grassy characteristics as well as a touch of melon. As it crosses your palate, crisp, lively acidity with citrus flavors including lime, lemon, and tangerine. This is a beautifully balanced wine with crisp, clean acidity and a lingering finish.

WINEMAKER NOTES

The diversity of the vineyard locations selected in blending this wine are really expressed in the characters of this Sauvignon Blanc which grows exceptionally well in a variety of climates and soils. We sourced from multiple California appellations with an emphasis on Sonoma County and Alexander Valley. The Sonoma and Alexander Valley fruit was aged in 2 and 3 year old French oak or 8 months which added an additional layer of complexity and richness on the palate

SERVING HINTS

Serve this wine chilled, pairing it with sushi, grilled fish, chicken or other white meats, Asian dishes or Greek salads.



WINE DATA

Producer

Geyser Peak

Region

California

Wine Composition

100% California

Chardonnay

Alcohol

13.5%

Total Acidity

6.1 G/L

Residual Sugar

1.1 G/L

pH

3.45

GEYSER PEAK CHARDONNAY

DESCRIPTION

This wine immediately impresses with complex and intense aromas, including Meyer lemon and stone fruit, with hints of nutmeg and crème brûlée from a touch of French oak. There is wonderful richness coming from the percentage of barrel fermentation, balanced with good acidity that adds brightness to the palate and contributes to the long, lingering, enjoyable finish.

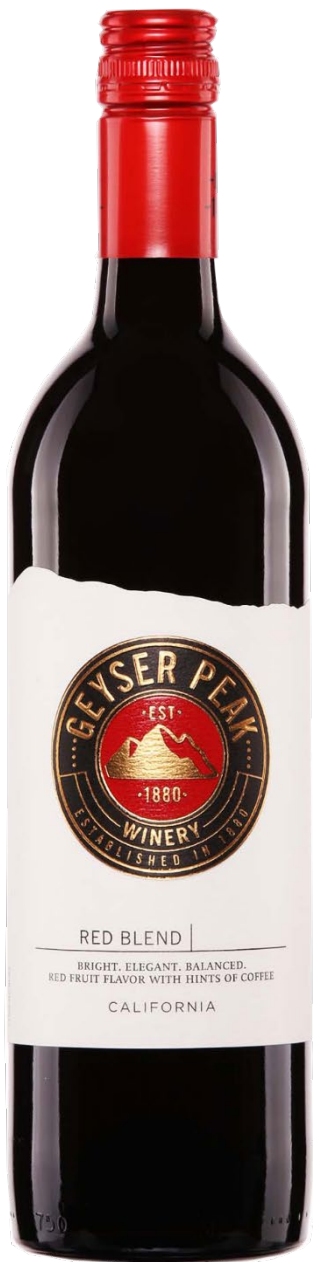
WINEMAKER NOTES

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 some wonderful fruit being harvested, especially early-to-mid harvest when the Chardonnay grapes are picked.

Nearly 15% of the grapes were sourced from Dry Creek and barrel-fermented for 10 months in 20% new French oak, with the remainder fermented in cool stainless-steel to preserve as much of the bright, crisp fruit as possible. A portion of this wine was left sur lies in the stainless-steel for the mouthfeel.

SERVING HINTS

Pairs well with lemon and rosemary chicken, spicy dishes, seared halibut, Fettuccine Alfredo, and softer cheeses like Brie or Camembert.



WINE DATA

Producer

Geyser Peak

Region

California

Wine Composition

66% Zinfandel,

12% Syrah,

11% Merlot

11% Malbec,

Alcohol

14.8%

Total Acidity

5.8 G/L

Residual Sugar

0.05 G/L

pH

3.58

GEYSER PEAK RED BLEND

DESCRIPTION

On the nose this wine impresses with rich red fruit intensity, hints of baking spice and warm French toast. Medium-bodied, the palate is balanced and smooth, offering mature flavors and a long, enjoyable finish.

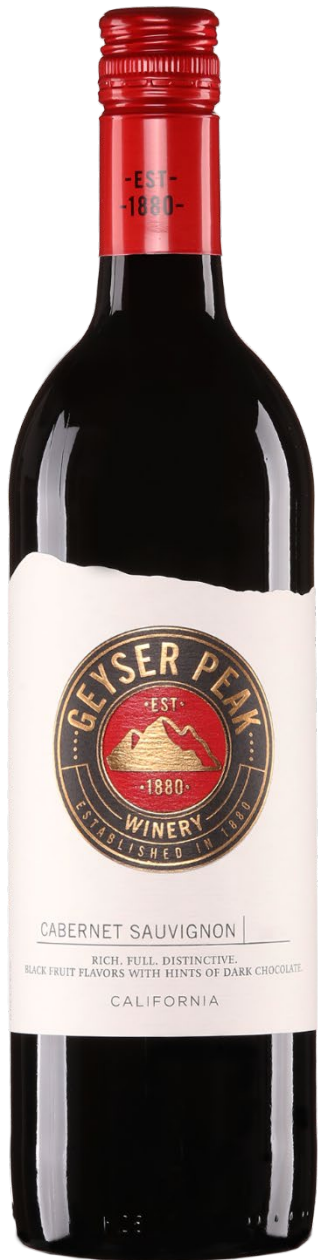
WINEMAKER NOTES

The 2019 vintage benefitted 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 majority of the Proprietary Red Blend was sourced from Sonoma County and was aged for 18 months in French Oak barrels.

SERVING HINTS

Pairs well with savory dishes, hearty soups, grilled red meats and pasta dishes



WINE DATA

Producer

Geyser Peak

Region

California

Wine Composition

85% Cabernet
Sauvignon,
9% Merlot,
6% Zinfandel

Alcohol

14.3%

Total Acidity

5.7 G/L

Residual Sugar

3.2 G/L

pH

3.64

GEYSER PEAK CABERNET SAUVIGNON

DESCRIPTION

The rich deep ruby color of the California Cabernet Sauvignon leads to aromas of blackberry and blueberry fruit with sweet vanillin oak and a hint of mint. Rich and decadent on the palate with an elegance both voluptuous and tannic. Flavors of blueberry and black cherry are underlain by a fine seam of acidity and soft tannins that continue to a lingering finish.

WINEMAKER NOTES

Our Cabernet was hand-picked followed by traditional fermentation with pump-overs twice daily for soft extraction and 100% secondary malolactic fermentation. The wine was then aged in French oak barrels for 10 months (25% new).

The 2017 harvest commenced in early August and due to cooler weather, continued slowly. Warm days with cool nights led to riper flavors at low sugar levels and an incredible brightness and fresh acidity in the fruit. Steady ripening created stunning flavor development and richness and built refined, structured tannins that were easy to extract during fermentation.

SERVING HINTS

Pairs well with beef tenderloin, Ratatouille, leg of lamb, and grilled Portobello mushrooms.



WINE DATA

Producer

Geyser 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.

WINEMAKER NOTES

The Geyser 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.

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.

SERVING HINTS

Versatile and food-friendly, this Merlot is an excellent pairing with roasted red meats, baked pasta dishes and hearty stews.



WINE DATA

Producer

Geyser Peak

Region

Alexander Valley

Wine Composition

100% Cabernet

Sauvignon

Alcohol

14.6%

Total Acidity

5.7 G/L

Residual Sugar

0.3 G/L

pH

3.7

WALKING TREE CABERNET SAUVIGNON

DESCRIPTION

Striking medium-dark color leads to aromas of blackberries, ripe strawberries, and dry rose petals, with hints of spice and vanilla. On the palate, there is a silky, creamy mouthfeel that nicely counters the medium/big structure and enjoyable grip of this wine, with nice bright acidity and a long, enjoyable finish. A classic Alexander Valley Cabernet that can compete with any in California. It shows off restrained tannins that allow the wine to be enjoyed now, but are enough to allow this wine to age gracefully for many years.

WINEMAKER NOTES

The 2019 vintage marks our 14th release of the Walking Tree Cabernet Sauvignon. Located in the center of Alexander Valley, the vineyard source for this wine sits atop rolling hillsides, with the valley floor stretched below. The ranch's soil is composed of an array of marine-influenced and volcanic-derived parent materials, and this site has a myriad of exposures and elevations.

The grapes were hand-picked, followed by hand punch-downs and traditional pump-overs during fermentation. This produced a wine of substantial structure. The wine is then aged for 20 months in French Oak barrels.

SERVING HINTS

This wine is a perfect complement to grilled or pan-seared beef, wild mushroom risotto, or medium to strong flavored cheeses.