

FORTIS

N A P A V A L L E Y

2008

PINE RIDGE
VINEYARDS

INSPIRED BY OUR COMMITMENT TO QUALITY AND INNOVATION, A VISION EMERGED IN 2003 TO PRODUCE A WINE THAT WOULD EMBODY THE ABSOLUTE BEST OUR ESTATE VINEYARDS HAVE TO OFFER. BY CAREFULLY CONSTRUCTING A TÊTE DE CUVÉE FROM THOSE VINEYARD BLOCKS THAT EMERGE AS STANDOUTS FROM THE VINTAGE, REGARDLESS OF APPELLATION, WE'VE CREATED AN ULTRA-RESERVE CABERNET, DICTATED ONLY BY THE PHILOSOPHY OF "SIMPLY THE BEST."

VINEYARDS

For this special bottling, only the finest blocks of the most outstanding fruit are selected from our 200 acres of estate vineyards across the Napa Valley. Every vintage, the appellation composition of this wine will vary depending upon the performance and character of each region that year. For 2008, the blend is composed of 57% Rutherford, 26% Oakville, 9% Carneros, and 8% Stags Leap District fruit.

HARVEST AND WINEMAKING

The 2008 vintage was extremely variable, opening with an intense frost that resulted in limited fruit set, then proceeding to be one of the driest seasons on record which reduced berry weight further. A long, cool summer allowed flavors to develop fully before a heat wave encouraged prompt picking. The small but flavorful clusters were night-harvested mid-September through early October and underwent intensive sorting prior to being destemmed into tank. After 20 days on the skins, the wine aged in 60% new French oak barrels for 19 months before bottling in May 2010.

TASTING NOTES

An abundance of exquisite aromas of bright cherry, blackcurrant and ripe blackberry, balanced by roasted coffee, brown sugar and toasted coconut engage the nose of this opaque ruby wine. The palate explodes with luscious fruit notes of blueberry, cassis, and warm blackberry pie beneath robust tannins and touches of dark baking chocolate, graham cracker and star anise that echo throughout its unwavering finish. The tremendous balance, depth and complexity of this wine provide evidence of its age-worthiness, therefore, we recommend decanting for at least one hour before consuming this wine in its youth.

PAIRING

With a palate as complex and multifaceted as this, the sheer beauty of this wine would be showcased best against a simple yet savory dish, such as braised beef short ribs with Yukon gold whipped potatoes and spinach with hot bacon verjus. Alternately, try this wine with a simple, dry aged cheese like a five-year aged Gouda to bring out every layer of the wine's intricate flavor.

VARIETAL: 81% CABERNET SAUVIGNON,
10% MERLOT, 7% MALBEC, 2% PETIT VERDOT
APPELLATION: NAPA VALLEY
ALCOHOL: 14.5%

RELEASE DATE: SEPTEMBER 1, 2011
AGING POTENTIAL: UP TO 15 YEARS
SRP: \$140