

PINE RIDGE
VINEYARDS



2005 Cave 7 Cabernet Sauvignon

DEEP WITHIN THE HILLSIDE ON THE PINE RIDGE ESTATE LIES NEARLY A MILE OF CAVES IN WHICH WE STORE OUR TREASURED WINES. TUCKED AWAY FARTHEST INTO THE MOUNTAINSIDE IS CAVE 7, THE MOST SECLUDED WING OF THE SYSTEM. WE PRESENT TO YOU A CABERNET SAUVIGNON THAT EXPRESSES DEPTH, RICHNESS AND COMPLEXITY WORTHY OF ITS NAMESAKE.

VINEYARDS

The fruit for our 2005 Cave 7 Cabernet Sauvignon was selected from a collection of our favorite vineyards across our 200 acres of estate property. The majority of this vintage's grapes were sourced from our select blocks in Oakville as well as the winery's home Stags Leap District vineyard, with the remainder from our Carneros and Rutherford acreage.

HARVEST AND WINEMAKING

A long, cool growing season characterized the 2005 vintage. In late October, once the weather became sunny and warm, the fruit for this bottling was harvested. Because wines from this vintage had extended hang time, they tend to exhibit more complexity and concentration than other recent years, and this wine is no exception. After the painstaking processes of cluster and berry selection, this wine underwent fermentation and extended maceration in steel tanks, then was racked to 50% new and 50% one year old French oak barrels where it was aged for 14 months before bottling in April 2007.

TASTING NOTES

This intense wine greets the nose with deep aromas of Darjeeling tea, cinnamon stick and brown butter, accompanied by vivid fruit notes of cassis, ripe black cherry, and stewed blackberry. An equally opulent palate matches the bouquet with resonant flavors of dried red currant, toasted hazelnut, red plum and spice box. Lush tannins and a velvety mouthfeel round out a smooth, lengthy finish of dark cocoa and espresso bean.

PAIRING

Beautiful balance and plush structure characterize this wine, and it would most optimally be enjoyed alongside an equally flavorful, savory dish. A grilled New York strip loin with herb butter or a smoked pork loin with brown rice and grilled eggplant would both make perfect accompaniments to a glass of Cave 7.

VARIETAL: 87% CABERNET SAUVIGNON, 5% MALBEC,
5% MERLOT, 3% PETIT VERDOT
APPELLATION: NAPA VALLEY
ALCOHOL: 14.1%

RELEASE DATE: JULY 1, 2010
AGING POTENTIAL: UP TO 10 YEARS
SRP: \$65