

PINE RIDGE
VINEYARDS



FORTIS

2005

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, WINEMAKER STACY CLARK CREATED AN ULTRA-RESERVE CABERNET, DICTATED ONLY BY THE PHILOSOPHY OF "SIMPLY THE BEST."

VINEYARDS

Through dense plantings, meticulous pruning and canopy management, and careful hand-harvesting at night, each 25 pound bin of fruit arrives at the winery in pristine condition. The appellation compilation of Fortis will vary year-to-year according to each region's performance throughout the vintage. Fruit for the 2005 Fortis is a selection of 52% Stags Leap District, 28% Oakville, 11% Rutherford and 9% Carneros.

HARVEST AND WINEMAKING

The 2005 vintage was a long, slow wait as cool temperatures prevailed from budbreak to September. Luckily, the last few months were sunny and warm through November when picking finally got underway. This wine was sorted with an intensive process of cluster selection, then berry selection before crushing. After malolactic, the wines were transferred to French oak barrels, 75% new, where they aged for 15 months before bottling in March 2007.

TASTING NOTES

This wine is powerful yet supple, with an intricate nose of baked cherry, dried currants and pomegranate fruit accented with hints of oolong tea, toffee and fragrant oak. The palate has a creamy texture that balances the chewy tannins and emphasizes the concentrated fruit flavors. Notes of dark chocolate, creamy coffee and light tobacco are drawn out over the long finish. The effort of double decanting will be well repaid by the depth of the aerated flavors.

PAIRING

This is a wine meant for flavorful, rich dishes as it could easily overpower more delicate preparations. Grilled lamb and herbed wild fowl are excellent pairings, but a simply seared pepper-crusted ribeye would be equally delicious. Hard, aged cheeses like piave vecchio or 12-year old gouda nicely soften the firm tannins as would dense bittersweet chocolate truffles.

VARIETAL: 83% CABERNET SAUVIGNON, 9% MERLOT
4% PETIT VERDOT, 4% MALBEC
APPELLATION: NAPA VALLEY
ALCOHOL: 14.3%

RELEASE DATE: SEPTEMBER 1, 2008
AGING POTENTIAL: UP TO 15 YEARS
SRP: \$140