

PINE RIDGE

VINEYARDS



2006 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 2006 Cave 7 Cabernet Sauvignon was specially chosen 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

The 2006 vintage was long and very slow, with average-size crops getting plenty of time to fully mature on the vine. We began harvesting these grapes in late October. They were sorted with an intensive process of cluster selection, then berry selection before crushing. After malolactic fermentation, the wines were transferred to French oak barrels, 50% new, where they aged for 13 months before bottling in April 2008.

TASTING NOTES

Deep, opaque garnet in color, this ample wine approaches the nose with vivid notes of currant jam, sweet black plum and candied fruit, entwined with touches of sage, spice and fine white pepper. The rounded palate abounds with bursts of cherry cola, ripe Bing cherry and dark baked berry fruit beneath velvety layers of cinnamon toast, cardamom and smoky oak that sustain, supported by creamy tannins, throughout the smooth and lengthy finish.

PAIRING

Poignantly structured and impeccably balanced, the 2006 Cave 7 Cabernet would prove a stellar companion to robust dish, such as a grilled flank steak or a pork crown roast with mushroom-sourdough stuffing, or even alongside P'tit Basque, a buttery sheep's milk cheese from France. However, due to its striking complexity, the wine would shine just as well on its own as it does with food.

VARIETAL: 95% CABERNET SAUVIGNON, 3% MERLOT,
2% MALBEC
APPELLATION: NAPA VALLEY
ALCOHOL: 14.1%

RELEASE DATE: JANUARY 1, 2011
AGING POTENTIAL: UP TO 10 YEARS
SRP: \$65