

PINE RIDGE
VINEYARDS



FORTIS

2006

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

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 2006 Fortis is a selection of Oakville, Stags Leap District, Rutherford and Carneros vineyards.

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 started harvesting these grapes in late October. They were 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 14 months before bottling in April 2008.

TASTING NOTES

One of our most complex bottlings so far, the 2006 FORTIS balances elegance with size. The nose opens with intense berry and cassis fruit, highlighted with notes of spicy ginger, cinnamon, violets and toffee. On the palate, brooding yet silky tannins are balanced by layers of black currants, cherries, blueberries and blackberries fill the mid-palate, deepening into nuances of mocha, allspice, dark chocolate and dried rose petals through the finish. Decant for up to an hour allow this wine to show its hidden depths.

PAIRING

This is a massively structured wine that will only gain in structure and complexity with age and cellaring it will repay your time. It will best pair with lush yet simple preparations that will balance the tannins while allowing the multifaceted flavors to shine. Drink it with wood-grilled steaks, chops and vegetables or classic braises like osso bucco when young. After 8-10 years, try it with roast chicken with mushrooms or stuffed pork tenderloin.

VARIETAL: 97% CABERNET SAUVIGNON, 2% MALBEC
1% MERLOT
APPELLATION: NAPA VALLEY
ALCOHOL: 13.9%

RELEASE DATE: OCTOBER 1, 2009
AGING POTENTIAL: UP TO 15 YEARS
SRP: \$140