

# PINE RIDGE

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## VINEYARDS



### 2006 Napa Valley Cabernet Sauvignon

- Inaugural Release •

SINCE OUR FOUNDING IN 1978, WE HAVE PROUDLY PRODUCED APPELLATION CABERNETS THAT SHOWCASE THE UNIQUE CHARACTER OF THE REGION AND OUR ESTATE VINEYARDS WITHIN THEM. AFTER 20 YEARS WORKING WITH THESE VINEYARDS, WINEMAKER STACY CLARK SELECTED INDIVIDUAL LOTS FROM ACROSS THE DISTINCT AVAS TO CRAFT A WINE THAT REPRESENTS THE ULTIMATE ESSENCE OF NAPA VALLEY.

#### VINEYARDS

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The majority of this blend is from our estate vineyards of Dos Olivos in Oakville and Rutherford Ridge, Andrus, Manley Lane and Circle Hill in Rutherford. Close spacing and a strict regimen of fruit-dropping and de-leafing enhanced the bright berry flavors of the Oakville fruit and Rutherford's signature "dust" characteristics, both evident in the finished wine.

#### HARVEST AND WINEMAKING

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The 2006 vintage started out slow, with rain and cool spring temperatures making for a late budbreak, but a warm summer and moderate fall allowed the grapes to catch up quickly. Harvest began in October, a bit on the late side, but the wait was worth it for the intense flavors that resulted. This wine was sorted with an intensive process of cluster selection then berry selection before crushing. Extended maceration of 31 to 36 days on the skins created the rich mouthfeel. The wines were transferred to new and one-year old French oak barrels where they aged for 14 months before being bottled in June 2008.

#### TASTING NOTES

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A dense ruby hue hints at the intensity of this young, bright wine. Aromas of blueberry, red cherry and raspberry are accented by darker notes of coffee bean, spicy bramble and hints of caramel. The palate is equally inviting, opening with fresh, sweet dark berry and baked cherry fruit before the firm tannins take hold and carry the long finish through deeper tones of black tea, briar and toasty oak. Decant for 30 minutes to allow this youthful wine to open up to its best flavors.

#### PAIRING

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Though powerful, this wine is classically balanced and easy to pair with food. It will brighten braised and rich dishes like osso bucco or buttery roasted chicken but has the tannin to pair beautifully with grilled meats and aged cheeses. As it ages, try it with more delicate dishes like mushroom risotto or high-grade tuna.

**VARIETAL:** 83% CABERNET SAUVIGNON, 8% MALBEC,  
4% PETIT VERDOT, 4% MERLOT, 1% CABERNET FRANC  
**APPELLATION:** NAPA VALLEY  
**ALCOHOL:** 14.1%

**RELEASE DATE:** SEPTEMBER 1, 2008  
**AGING POTENTIAL:** 10 TO 15 YEARS  
**SRP:** \$ 54