

PINE RIDGE

VINEYARDS



2006 Stags Leap District Cabernet Sauvignon

OUR STEEP, DENSELY-PLANTED STAGS LEAP DISTRICT VINEYARD HAS BEEN THE HEART OF THE WINERY SINCE PINE RIDGE VINEYARDS WAS FOUNDED HERE IN A FARMHOUSE IN 1978. THIS WINE IS A PURE EXPRESSION OF THE WORLD-FAMOUS STAGS LEAP AVA.

VINEYARDS

The Stags Leap District's moderate temperatures, influenced by the San Pablo Bay, leads to slow, even fruit development throughout the growing season. The majority of our estate vineyards in this region are densely planted with Bordeaux varietals on steeply-terraced hillsides with Bale clay-loam soils, producing low yields of intensely flavored grapes.

HARVEST AND WINEMAKING

The 2006 vintage started 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 late October, but the wait was worth it for the rich flavors that resulted. This wine was sorted with an intensive process of cluster selection then berry selection before going into tank. Extended maceration of 33 to 45 days on the skins created the rich mouthfeel. The wines were transferred to 75% new and 25% one-year old French oak barrels where they aged for 15-17 months before being bottled in April 2008.

TASTING NOTES

The extended hang-time these grapes received is evident in the abundance of rich, dark aromas and flavors. The bouquet of ripe black cherry, cassis, dried blueberry, chocolate and smoke melds seamlessly into a youthful palate, dense with dark cherry and berry fruit, cocoa, and tobacco notes. Accented with hints of cedar, spice and toast contributed by the oak and supported by elegant tannins, this intense wine will show at its best with 30 to 45 minutes decanting.

PAIRING

Though powerful, this wine pairs well with food due to its fine tannins and classic balance. It will complement deeply flavored dishes like espresso-rubbed tenderloin or herbed lamb but also has the grace and delicacy to accompany simple, grilled pork or chicken. As it matures, try it with hard, aged cheeses to savor the intricate flavors revealed by bottle age.

VARIETAL: 87% CABERNET SAUVIGNON, 8% MALBEC,
5% MERLOT

APPELLATION: STAGS LEAP DISTRICT, NAPA VALLEY

ALCOHOL: 14.1%

RELEASE DATE: MARCH 1, 2009

AGING POTENTIAL: 10 TO 15 YEARS

SRP: \$80