

# PINE RIDGE

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## VINEYARDS



### 2007 Oakville Cabernet Sauvignon

THE OAKVILLE APPELLATION SPANS THE NAPA VALLEY, FROM THE VACA MOUNTAINS IN THE EAST TO THE MAYACAMAS IN THE WEST. ITS GRAVEL AND CLAY SOILS, AS THOSE FOUND ON OUR 25 ACRE ESTATE VINEYARD, YIELD CABERNET SAUVIGNON WINES OF EXCEPTIONAL BALANCE AND STRUCTURE.

#### VINEYARDS

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The fruit for this wine is grown at our Dos Olivos Vineyard in the Oakville AVA. The well-drained soil and moderate temperature of this valley floor vineyard in conjunction with our attentive farming practices create ideal conditions for the production of deeply fruited and well-extracted Cabernet Sauvignons.

#### HARVEST AND WINEMAKING

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The 2007 vintage had a great deal of variance, with an early, cool start and several heat waves throughout the growing season. The result was smaller bunches of small, intensely flavored berries harvested in late September. This wine was sorted with an intensive process of cluster selection then berry selection before going into tank. Post-fermentation, grapes were macerated on the skins for 25 days to extract maximum color and flavor. The wines were transferred to 40% new French oak barrels where they aged for 13 months before being bottled in April 2009.

#### TASTING NOTES

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Deep opaque ruby in color, this bottling exhibits a bountiful dark fruit bouquet of intense black plum, cassis, and blackberry preserves, framed with touches of black olive, licorice and dark baking chocolate. Equally powerful on the palate, this wine bursts with flavors of stewed black cherry, boysenberry pie and macerated blueberry. The enduring mineral finish boasts creamy tannins and structure along with whispers of mint leaf, dark mocha and subtle cedar.

#### PAIRING

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Bold and alluring, our 2007 Oakville Cabernet will show well alongside an equally rich and flavorful dish. Pork Chateaubriand with ratatouille gratin or a duck confit salad would be equally excellent choices to enjoy with a glass of this luscious blend. For an interesting cheese course, try it with Bica, a hard, slightly salty Portugese cheese made from blended milk.

**VARIETAL:** 91% CABERNET SAUVIGNON, 5% MERLOT,  
4% MALBEC

**APPELLATION:** OAKVILLE, NAPA VALLEY

**ALCOHOL:** 13.9%

**RELEASE DATE:** NOVEMBER 1, 2010

**AGING POTENTIAL:** 8 TO 10 YEARS

**SRP:** \$75