

**PINE RIDGE**  
**VINEYARDS**



**FORTIS**

N A P A V A L L E Y

**2007**

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

Only the finest blocks of the most outstanding fruit are selected from our 200 acres of estate vineyards across the Napa Valley for this special bottling. Every vintage, the appellation composition of this wine will vary depending upon the performance and character of each region that year. For 2007, the blend is composed of 62% Stags Leap District, our home appellation, 33% Rutherford, 4% Oakville and 1% Carneros fruit.

HARVEST AND WINEMAKING

The 2007 vintage was long and variable, with an early, cool start and several heat waves throughout the growing season. This resulted in small clusters of tiny, intensely flavored berries and a late September harvest. The fruit for Fortis was harvested at night into small 25 pound bins to ensure that the grapes arrived in pristine condition. The fruit was sorted first in full cluster and then by individual berry before crushing. After fermentation, the wine underwent extended maceration for 26 days, after which it was racked to 65% new French oak barrels and aged for 14 months before bottling in April 2009.

TASTING NOTES

Fortis presents the absolute pinnacle of richness and complexity. It displays an intense array of aromas including juicy plum, ripe blackberries and black currant balanced with baking spices, brown sugar and dark cocoa. The wine explodes on the palate with supple fruit notes of warm black cherry and cassis amid hints of espresso, toast and light vanilla that continues through the unrelenting finish. Firm tannins and a robust structure affirm the tremendous aging potential of this wine, which in its youth, would show best after decanting for at least one hour.

PAIRING

A youthful wine with such abundant layers of flavor will best pair with lush yet simple preparations that will balance the tannins while allowing the multifaceted flavors to shine. Enjoy it along side a roast rack of lamb, wood-grilled steaks, chops and vegetables. As the wine ages, pair it with aged cheeses such as Ossau-Iraty, and stuffed pork tenderloin or roasted chicken with mushrooms.

**VARIETAL** 77% CABERNET SAUVIGNON,  
13% PETIT VERDOT, 8% MALBEC, 1% MERLOT,  
1% CABERNET FRANC

**APPELLATION:** NAPA VALLEY

**ALCOHOL:** 13.9%

**RELEASE DATE:** SEPTEMBER 1, 2010

**AGING POTENTIAL:** UP TO 15 YEARS

**SRP:** \$140

