

PINE RIDGE

VINEYARDS



2007 Napa Valley Cabernet Sauvignon

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, WE SELECTED INDIVIDUAL LOTS FROM ACROSS THE DISTINCT AVAS TO CRAFT A WINE THAT REPRESENTS THE ULTIMATE ESSENCE OF NAPA VALLEY.

VINEYARDS

The majority of this blend is from our estate vineyards of Rutherford Ridge, Andrus, Manley Lane and Circle Hill in Rutherford with Oakville's Dos Olivos vineyard and our home vineyard in Stags Leap. Close spacing and low yields enhanced the signature characteristics of dust, berry fruit and chocolatey tannins evident in the finished wine.

HARVEST AND WINEMAKING

The 2007 vintage had a lot of ups and downs, with an early, cool start and several heat waves throughout the growing season. The result was smaller bunches of small, intensely flavored berries harvested between late September through late October. 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 to 30 days to extract maximum color and flavor. The wines were transferred to 35% new French oak barrels where they aged for 14 months before being bottled in February 2009.

TASTING NOTES

A dense ruby hue hints at the extraction of this young, intense wine. Rich aromas of black cherry, blueberry and blackberry syrup are followed by hints of toasted pecan, cocoa and crème de cassis. The palate is well-structured with firm tannins enveloped by flavors of dark berry and cherry fruit, cigar box, milk chocolate and cinnamon spice. Decant for 30 minutes to allow this youthful wine to open up and show at its best.

PAIRING

This wine is a flavor bomb so pair it with the similarly concentrated flavors of wild game with classic sauces, long-simmered boeuf bourguignon and roasted leg of lamb. Age will certainly tame the exuberance of this wine but will make up for it with added complexity. In five to eight years, pour it alongside simply prepared meats and aged cheeses.

VARIETAL: 84% CABERNET SAUVIGNON, 9% MERLOT
3% PETIT VERDOT, 2% MALBEC, 2% CABERNET FRANC
APPELLATION: NAPA VALLEY
ALCOHOL: 14.1%

RELEASE DATE: MAY 1, 2010
AGING POTENTIAL: 10 TO 15 YEARS
SRP: \$54