



2007 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 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 early to mid-October. This wine was sorted with an intensive process of cluster selection then berry selection before going into tank. Extended maceration of 20 to 25 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 14 months before being bottled in April 2009.

TASTING NOTES

This powerful wine offers youthful aromas of lush black plum, cherry and berry fruit enriched with hints of toasted pecans and sweet vanilla. The entry on the palate is intense, with a solid core of dark fruit, mouthwatering acidity and a velvety texture that balances the muscular tannins. The finish slowly draws to a close with notes of milk chocolate, coffee and caramel lingering to the last. Decant for up to an hour before serving to allow its complex flavors full expression.

PAIRING

Though framed with brawny tannins, the exuberant fruit makes this wine accessible in its youth. Try it now with dryrubbed meats, lush sauces and grilled dishes which will complement the fruit while taming the tannins. As age softens the structure, pair it with simple, subtle dishes like prime rib, mushroom-stuffed chicken breasts and Italian cheeses.

VARIETAL: 85% CABERNET SAUVIGNON, 6% MALBEC, 4% Merlot, 4% Petit Verdot, 1% Cabernet Franc AGING POTENTIAL: 15 to 20 years

APPELLATION: STAGS LEAP DISTRICT, NAPA VALLEY SRP: \$80

ALCOHOL: 14.1%

RELEASE DATE: MARCH 1, 2010