

PINE RIDGE
VINEYARDS



2008 Cave 7 Cabernet Sauvignon

DEEP WITHIN THE HILLSIDE ON THE PINE RIDGE ESTATE LIES NEARLY A MILE OF CAVES IN WHICH WE STORE OUR TREASURED WINES. TUCKED AWAY FARTHEST INTO THE MOUNTAINSIDE IS CAVE 7, THE MOST SECLUDED WING OF THE SYSTEM. WE PRESENT TO YOU A CABERNET SAUVIGNON THAT EXPRESSES DEPTH, RICHNESS AND COMPLEXITY WORTHY OF ITS NAMESAKE.

VINEYARDS

The fruit for our 2008 Cave 7 Cabernet Sauvignon was specially chosen from a collection of our favorite vineyards across our 200 acres of estate property. The majority of this vintage's grapes were sourced from our select blocks in Rutherford as well as the winery's home Stags Leap District vineyard.

HARVEST AND WINEMAKING

The 2008 vintage was extremely variable, opening with an intense frost that resulted in limited fruit set, then proceeding to be one of the driest seasons on record which reduced berry weight further. A long, cool summer allowed flavors to develop fully before a heat wave encouraged prompt picking. The small but flavorful clusters were night-harvested mid September through early October and underwent our rigorous sorting process prior to being destemmed into tank. After 6 days of extended maceration, the wine aged 17 months in 30% new French oak barrels before bottling in May 2010.

TASTING NOTES

Displaying a dense garnet-black hue, this special blend mesmerizes the nose with a blend of blackberry and cassis aromas supported by undertones of green olive, fresh-ground coffee and leather. The wine boldly greets the palate with bright, ripe black cherry and black raspberry fruits that gradually give way to hints of earthy bramble, baker's cocoa and sweet cinnamon toast. The intense flavors endure amid silky tannins through the lengthy, toffee-caramel finish.

PAIRING

Full-bodied and complex while still elegant, this bottling of our distinctive Cave 7 Cabernet would be best showcased alongside ample, meaty dishes. Try pairing it with pan-roasted veal chops and seasonal sautéed vegetables. Zamorano, a six-month aged sheep's milk cheese from Spain, would prove an extraordinary and delightful companion for this bottling as well.

VARIETAL: 92% CABERNET SAUVIGNON,
8% MALBEC
APPELLATION: NAPA VALLEY
ALCOHOL: 14.7%

RELEASE DATE: JULY 1, 2011
AGING POTENTIAL: 8 TO 10 YEARS
SRP: \$65