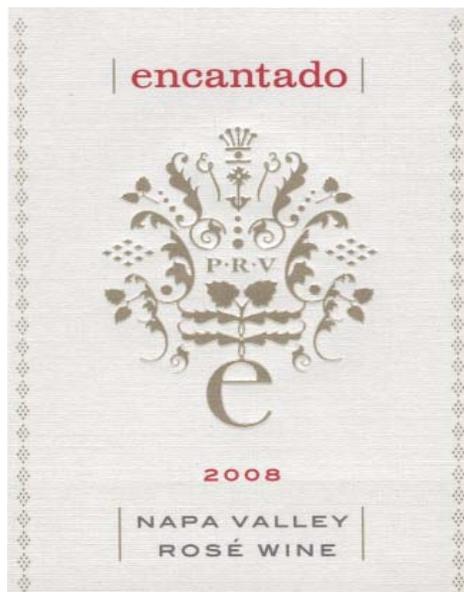


PINE RIDGE



2008 *Encantado* ROSÉ

ORIGIN: Using the same estate grown varietals that contribute to our acclaimed Bordeaux style wines, winemaker Stacy Clark has crafted this refreshing rosé, a blend of Cabernet Sauvignon with small amounts of Petit Verdot, Malbec, Cabernet Franc and Merlot. As the name suggests, Encantado, “charmed” or “enchanted” in Spanish, reflects a playful side of our portfolio. In the classic style of a French rosé, this wine boasts floral, fruity aromatics and has been blended for a crisp, dry finish.

VINEYARD: Our vineyards, sustainably farmed without the use of herbicides and pesticides, are densely planted to as many as 2,100 vines per acre to enhance flavor concentration and complexity in the grapes. Fruit was hand harvested and hand sorted in late September and October 2008 from our estate vineyards in the Oakville, Rutherford, Carneros, and Stags Leap District appellations.

WINEMAKING: This rosé was crafted in the *saigné* style. Using juice extracted from the must of our estate grown varietals, this French method is designed to concentrate the remaining must but yield the delicate, fruity, lively, unique aromas in the young blanc de noir. To capture these flavors, the runoff underwent a cold, slow, stainless steel fermentation with yeast selected especially for rosé. Bottled in February to capture the freshness and liveliness of the young wine.

TASTING NOTES: The 2008 Encantado has a lovely bouquet of sweet cherry and strawberry fruit accented with hints of tangerine, cinnamon and violet blossoms. The palate is dry, with a bright acidity that makes the juicy, fresh red berry and cherry flavors pop. Under the rush of fruit are more delicate notes of citrus, brambly spice and white tea that add nuance to the relatively weighty finish created by the large proportion of Cabernet Sauvignon. This crisp and refreshing rosé is a perfect partner to salads, poached fish, charcuterie and fresh cheeses.