

# PINE RIDGE

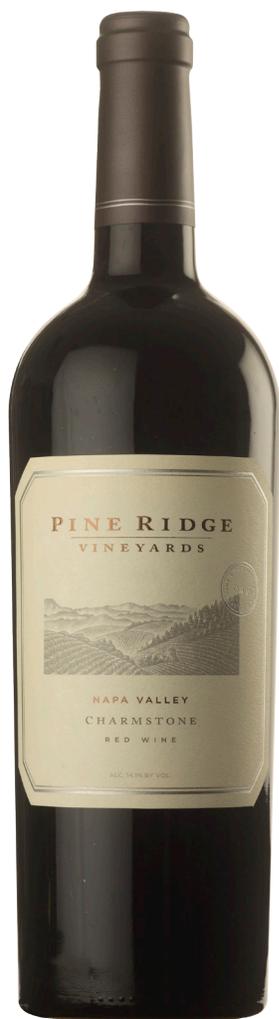
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## VINEYARDS

## 2010 CHARMSTONE

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CHARMSTONES HAVE LONG BEEN THOUGHT TO POSSESS MYSTICAL POWERS. OUR LIMITED-PRODUCTION WINE BY THE SAME NAME IS A BEAUTIFUL BORDEAUX-STYLE BLEND THAT EXPRESSES THE NATURAL MAGIC OF THE NAPA VALLEY.



**VINEYARDS** Fruit was harvested from our vineyards in a handful of the Napa Valley's most renowned appellations including Rutherford, Oakville and Stags Leap District. Known for their distinct terroir, each of these appellations imparts its unique characteristics in the fruit, contributing to Charmstone's overall complexity.

**HARVEST AND WINEMAKING** The 2010 vintage was cooler than usual during the growing season, but ended with a heat wave. As a result, the fruit for this wine was harvested at an optimal level of ripeness in late September through mid-October. Fermentation took place at a high temperature to ensure that maximum extraction was achieved before the wine was racked to 35% new French oak barrels. The wine was aged in barrel for a total of 16 months before bottling.

**TASTING NOTES** Vibrant ruby in color, this wine exudes a delightfully complex nose filled with rich red berry, ripe strawberry and red cherry fruit aromas that give way to hints of subtle spearmint leaf and fennel pollen. Opening with luscious raspberry and cherry pie flavors, the palate is elegant and mouthfilling, with hints of black licorice, ground cinnamon and vanilla bean. Fine tannins and hints of milk chocolate echo throughout the long, velvety finish.

**PAIRING** Delightfully bright and fruit-forward, this is a versatile wine for pairing. It would make a fine companion to any hearty dish, such as braised lamb shanks with tomato and garlic, and it would also make an enjoyable pairing for a cheese course including aged Fontina.

VARIETAL:	97% CABERNET SAUVIGNON, 2% CABERNET FRANC, 1% MERLOT
RELEASE DATE:	SEPTEMBER 1, 2013
AGING POTENTIAL:	7 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$43
ALCOHOL:	13.5%