

# PINE RIDGE

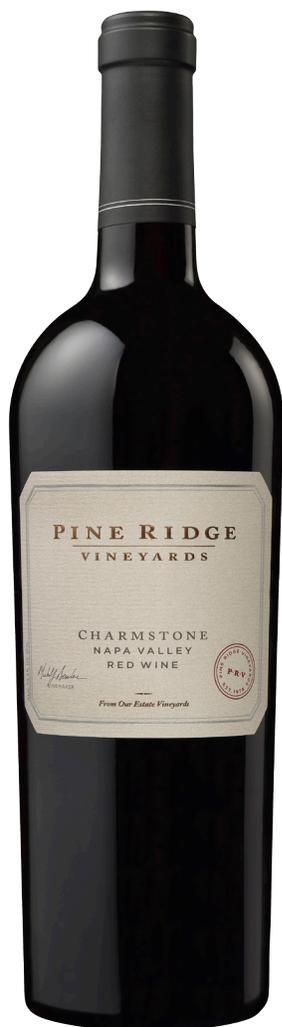
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## VINEYARDS

## 2011 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 mild 2011 vintage allowed for a long hang time, resulting in evenly ripe, complex flavors in the berries. The fruit for this wine was harvested at an optimal level of ripeness in mid-October. Fermentation took place at a high temperature to ensure that maximum extraction was achieved before the wine was racked to 60% new French oak barrels. The wine was aged in barrel for a total of 18 months before bottling.

**TASTING NOTES** This deep ruby wine presents a vibrant bouquet of lush berry fruits: ripe raspberry, juicy boysenberry and crushed blackberry rise from the glass, joined by whispers of dried violet, red licorice and vanilla bean. The palate is supple and bright, leading with sweet red plum, black cherry and raspberry jam and following with hints of toasted marshmallow, lavender soda and ground clove that echo throughout the velvety finish.

**PAIRING** This lively, fruit-forward blend is a versatile food wine and would make a lovely pairing for a variety of menu items, but one of our favorites is an all-natural cheeseburger with swiss and roasted mushrooms. For a delightful cheese course, try this bottling alongside Abbaye de Belloc, a nutty, creamy ewe's milk cheese from France.

VARIETAL:	81% CABERNET SAUVIGNON, 18% MERLOT, 1% TANNAT
RELEASE DATE:	SEPTEMBER 1, 2014
AGING POTENTIAL:	7 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$48
ALCOHOL:	14.1%