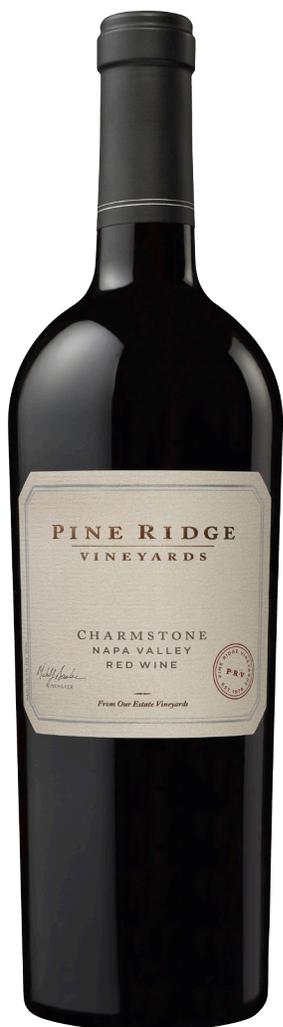


PINE RIDGE

VINEYARDS

2013 CHARMSTONE

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 Stags Leap District, Rutherford and Oakville. Known for their distinct terroir, all of these appellations impart their unique characteristics in the fruit, contributing to Charmstone's overall complexity.

HARVEST AND WINEMAKING 2013 was an ideal season in Napa Valley, with dry conditions and a long, sunny summer, allowing even ripening and yielding exquisite, balanced fruit. The fruit for this wine was harvested at an optimal level of ripeness in early October. The berries were hand-harvested at night, carefully sorted and destemmed to tank, where fermentation took place. Then, the wine was racked to 43% new French oak barrels, where it was aged for 18 months prior to bottling.

TASTING NOTES This deep garnet wine presents a vibrant bouquet of stewed cherry, raspberry coulis and sweet vanilla, joined by hints of cinnamon stick, toasted clove and rhubarb pie. The palate is supple and bright, leading with sweet red plum, fresh red berries and raspberry cream and following with notes of spearmint and cocoa powder that linger 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 dishes, especially a meal of grilled steak with ratatouille. For a delightful cheese course, try this wine alongside Cambazola, a creamy, soft German cow's milk cheese with a nutty finish.

VARIETAL:	81% CABERNET SAUVIGNON, 12% CABERNET FRANC, 4% MALBEC, 2% PETIT VERDOT, 1% MERLOT
RELEASE DATE:	NOVEMBER 2016
AGING POTENTIAL:	7 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$65
ALCOHOL:	14.5%