

# PINE RIDGE

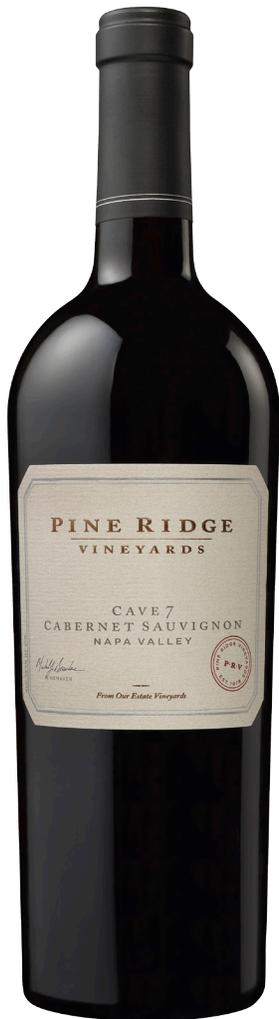
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## VINEYARDS

### 2014 CAVE 7 CABERNET SAUVIGNON

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DEEP WITHIN THE HILLSIDE ON THE PINE RIDGE ESTATE LIES NEARLY A MILE OF CAVES WHERE 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 THE DEPTH, RICHNESS, AND COMPLEXITY WORTHY OF ITS NAMESAKE.



**VINEYARDS** The fruit for our 2014 Cave 7 Cabernet Sauvignon was specially chosen from a collection of our favorite vineyards across our estate vineyards. The majority of this vintage's grapes were sourced from select blocks in two subappellations of Napa Valley.

**HARVEST** Two natural events persist in California, droughts and earthquakes, and in 2014 we experienced both in the Napa Valley. Pine Ridge Vineyards sits on solid rock so the winery did not suffer damage during the earthquake. It was the third consecutive year of drought and the third fantastic vintage with perfectly ripe fruit coupled with high acidity. Weather overall was a bit cooler than in 2013, but conditions were excellent with no real threat to the vines. A mild winter combined with heavy rains in February and March nourished the thirsty vines and resulted in early budbreak.

**WINEMAKING** The grapes were hand harvested at night, carefully sorted in the vineyard, then brought to the cellar and destemmed. Following a cold soak, fermentation occurred at a high temperature to ensure maximum extraction was achieved before the wine was racked to 50 percent new French oak barrels. The wine was aged in barrel for a total of 18 months before bottling.

**TASTING NOTES** This mulberry-colored wine has lifted aromas of dark fruit, wet stone, leather, and sweet vanilla. Richly layered flavors of Santa Rosa plum, blueberry, and blackberry fuse with a hint of *pâte de fruit*. Judicious use of oak lets the true fruit flavors reveal themselves, complementing an age-worthy wine with chewy tannins and juicy acidity.

**PAIRING** The tannin structure of this wine would pair perfectly with a beef tenderloin and a salad of baby arugula and big shavings of Parmigiano-Reggiano cheese. A graceful, balanced wine, it pairs beautifully with Piave, a cheese that tastes like a cross between a young Parmigiano-Reggiano and a Cheddar.

VARIETIES:	95% CABERNET SAUVIGNON, 3% PETIT VERDOT, 2% CABERNET FRANC
RELEASE DATE:	FEBRUARY 2017
HARVEST DATES:	OCTOBER 7-29, 2014
AGING POTENTIAL:	7 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$85
ALCOHOL:	14.8%