

PINE RIDGE

VINEYARDS

2014 HOWELL MOUNTAIN CABERNET SAUVIGNON

SINCE OUR FOUNDING IN 1978, WE HAVE PROUDLY PRODUCED APPELLATION CABERNET SAUVIGNONS THAT SHOWCASE THE UNIQUE CHARACTER OF THOSE REGIONS AND OUR ESTATE VINEYARDS WITHIN THEM. FOURTEEN YEARS AGO, WE ADDED THE HOWELL MOUNTAIN AVA TO THE LIST OF OUR ESTATE VINEYARDS. THE RESULTS HAVE BEEN WORTH THE WAIT.



VINEYARDS Our nine-acre Las Posadas vineyard sits at an elevation of 2,000 feet above sea level and features southeast-facing plantings. The rocky, well-drained volcanic soils force the vines to dig deep for water and nutrients, producing small, intensely flavored berries. Despite strong afternoon sun, the climate tends to be cool because of the altitude, and acidity is maintained throughout ripening.

HARVEST Two natural events persist in California, droughts and earthquakes, and in 2014 we experienced both in 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, and brought to the cellar and destemmed. Following a cold soak, fermentation occurred at a high temperature to ensure maximum extraction was achieved. Then, the wine was racked to 100 percent new French oak barrels, where it was aged for 24 months prior to bottling.

TASTING NOTES The lush aromas are of black fruit, violets, and the perfect hint of baking spices. Howell Mountain is the last vineyard we harvest, and the flavors show ripe, concentrated dark fruit like cassis and blackberry with nuances of dark chocolate, French roast coffee, and brown sugar. This robust wine is velvety smooth with a round, dense, chewy texture and lingering finish.

PAIRING This voluptuous Cabernet Sauvignon would make an apt partner for a hearty yet uncomplicated dish, such as braised short ribs with spring gremolata, or *steak au poivre* to complement the black pepper character of the wine. For the perfect cheese pairing, try Carr Valley Cave Aged Marisa, a sheep's milk cheese from Wisconsin. The creamy texture and brown-butter scent will complement the flavors in the wine.

VARIETAL:	93% CABERNET SAUVIGNON, 5% PETIT VERDOT, 2% MALBEC
RELEASE DATE:	MAY 2017
AGING POTENTIAL:	12 TO 15 YEARS
APPELLATION:	HOWELL MOUNTAIN, NAPA VALLEY
ALCOHOL:	14.9%
PRODUCTION:	700 CASES
PRICE:	\$150