

# PINE RIDGE

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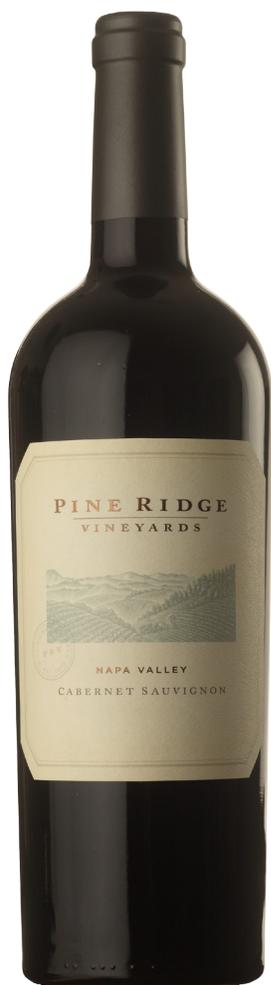
## VINEYARDS

### 2009 NAPA VALLEY CABERNET SAUVIGNON

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SINCE OUR FOUNDING IN 1978, WE HAVE PROUDLY PRODUCED APPELLATION CABERNETS THAT SHOWCASE THE UNIQUE CHARACTER OF THE AVAs AND OUR ESTATE VINEYARDS WITHIN THEM. THIS CABERNET SAUVIGNON, HOWEVER, WAS CRAFTED TO EMBODY THE ULTIMATE ESSENCE OF NAPA, SOURCED FROM OUR MULTIPLE APPELLATIONS THROUGHOUT THE VALLEY.



**VINEYARDS** The fruit for this vintage was chosen from several premier sites throughout the Napa Valley, mainly the Rutherford and Stags Leap District AVAs. The bright, ripe fruit and substantial mouthfeel that characterize this complex bottling are a direct result of the meticulous care and attention to detail paid by our vineyard workers to the vines.

**HARVEST AND WINEMAKING** With steadily mild temperatures throughout the growing season, the 2009 vintage progressed very smoothly and the clusters ripened evenly. The fruit for this wine was harvested mid-September through late October and was thoroughly sorted. Fermentation took place at a high temperature to ensure that maximum extraction was achieved before the wine was racked to 60% new American oak and 40% 1-3 year-old French oak barrels. The wine was aged in barrel for a total of 18 months before bottling.

**TASTING NOTES** A sweet and spicy nose of dark, ripe plum, blackberry pie and red licorice balanced with leather and star anise bursts from the glass in this deep garnet wine. The palate echoes the richness of the bouquet and surges with fresh cassis, black cherry and brambly black fruit flavors, supported by a framework of lush tannins, roasted espresso and dark cocoa. This tremendously well-balanced wine finishes delicately with a velvety kiss of mint chocolate and toast.

**PAIRING** The wonderfully bountiful palate of this wine makes it a versatile and food friendly choice for pairing. With a bit of spice accompanying the lush fruit, it would make a perfect companion for a bowl of braised oxtail soup and a crunchy sourdough baguette. Also, we recommend you try it with a semi-hard, mild cheese, such as Sao Jorge or Fiscalini San Joaquin Gold.

VARIETAL:	76% CABERNET SAUVIGNON, 14% PETIT VERDOT, 6% MERLOT, 4% MERLOT
RELEASE DATE:	JANUARY 1, 2012
AGING POTENTIAL:	8 TO 10 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$54
ALCOHOL:	14.1%