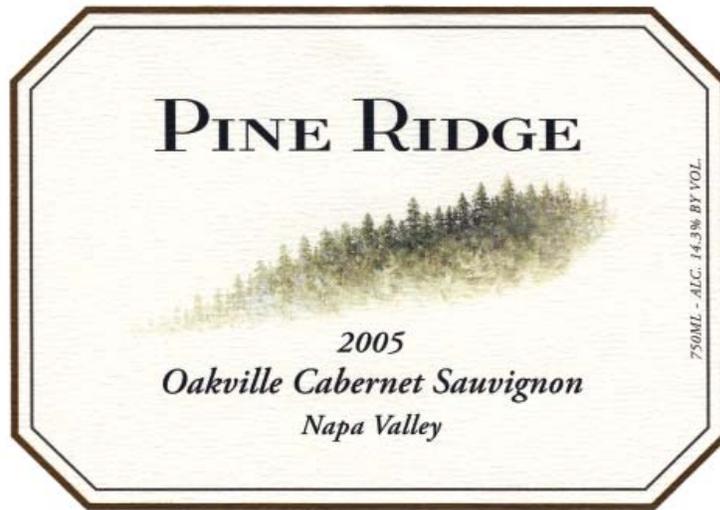


# PINE RIDGE



## 2005 OAKVILLE CABERNET SAUVIGNON

**ORIGIN:** Home to some of Napa Valley's premier vineyards, the Oakville appellation is known for its world-famous Cabernet Sauvignon. Balance, good fruit integration and flavors of bright cherry and red berry fruit are hallmarks of wines produced in this appellation. The estate-grown Oakville Cabernet Sauvignon is carefully blended in the Bordeaux style with 86% Cabernet Sauvignon, 7% Merlot, 6% Malbec and 1% Petit Verdot.

**VINEYARD:** The Oakville AVA spans the eastern Vaca Range to the Mayacamas Mountains to the west. Grapes grown in the warmer mid-valley temperatures of this appellation, with its gravelly soils combined with clay (the result of old Napa River fans), yield wines of great balance and structure. Our estate vineyard here is planted with clones 7, 8 and 337, on 3 x 12 and 6 x 12 foot spacings. Clone 7 was originally planted in 1988. Select areas of the vineyard are planted to Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, and Petit Verdot.

**WINEMAKING:** The grapes were harvested throughout the month of October 2005. The juice was pumped over traditionally and macerated on the skins for up to 31 days before being pressed to barrel for malolactic fermentation. The wine was aged in French oak barrels for 16 months before bottling in April 2007.

**TASTING NOTES:** The 2005 Oakville Cabernet is incredibly aromatic, with layers of red cherry, fresh and baked berries, dark chocolate and spice accented by hints of minerality, vanilla, toffee, wintergreen mint and tobacco. Firm and silky upon entry, the palate is equally intense, with rich, round flavors of sweet cherry, currant, tobacco and baking spices. Supple, chewy tannins support a long, persistent finish with dark berries, minerality, toasty oak, and toffee notes. This wine may be enjoyed now or cellared for ten years or more.