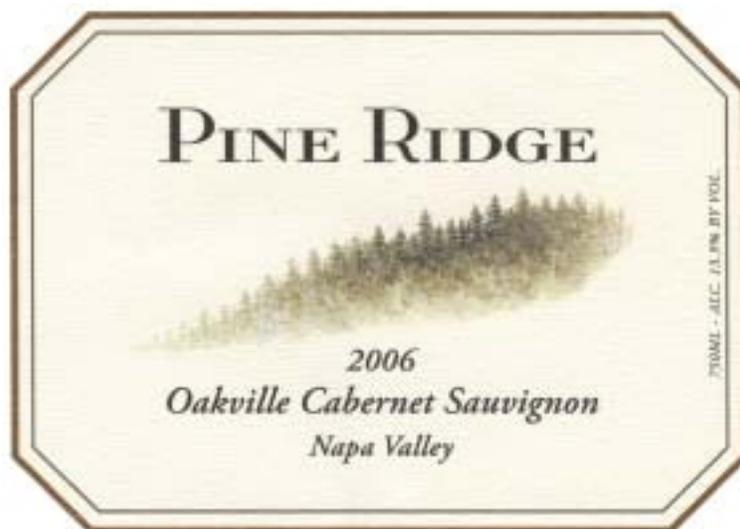


PINE RIDGE



2006 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 over the course of 2 weeks starting in late October. The juice was pumped over traditionally and macerated on the skins for up to 26 days before being pressed to barrel for malolactic fermentation. The wine was aged in 45% new French oak barrels for 12 months before bottling in April 2007.

TASTING NOTES: A glance at the solid ruby color of the 2006 Oakville Cabernet is just a hint at the rich, layered aromas and flavors it boasts. The nose opens with an abundance of red and black cherries, plums and currants with hints of light caramel, black olive and cedar adding interest and depth. Flavors on the palate veer towards ripe, black stone fruit and berries but the firm tannins and moderate acidity keep the fruit in check until notes of black pepper and tar come through in the lingering finish.