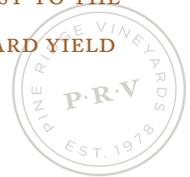


PINE RIDGE

VINEYARDS

2014 OAKVILLE CABERNET SAUVIGNON

THE OAKVILLE APPELLATION SPANS THE NAPA VALLEY FROM THE VACA MOUNTAINS IN THE EAST TO THE MAYACAMAS IN THE WEST. THE GRAVEL AND CLAY SOILS FOUND ON OUR 25-ACRE ESTATE VINEYARD YIELD CABERNET SAUVIGNON WINES OF EXCEPTIONAL BALANCE AND STRUCTURE.



VINEYARDS The fruit for this wine is grown at our Dos Olivos Vineyard in the Oakville AVA. The well-drained soils and moderate temperature of this valley floor vineyard, in conjunction with our attentive farming practices, create ideal conditions for the production of deeply fruited and well-extracted Cabernet Sauvignons.

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. The wine was racked to 60 percent new French oak barrels, where it was aged for 18 months prior to bottling.

TASTING NOTES This deeply flavored medium-ruby-colored wine opens with aromas of crushed raspberry, graham cracker, and vanilla. The elegant red fruit character, supported by well-integrated tannins, picks up jammy, sweet raspberry and vanilla crème flavors. Inviting nuances of milk chocolate and a silky texture with balanced acidity keep bringing you back to the glass. Additional cellaring will reward the collector.

PAIRING Pair this wine with Cabernet-braised venison or beef cheeks. This silky wine from one of Napa Valley's most prestigious appellations deserves to be paired with a cheese of comparable stature. Although many people use Parmigiano-Reggiano as a grating cheese, Italy's "King of Cheese" is a phenomenal table cheese as well. Use a blunt-edged knife to cut chunks, not slices, from a wedge.

VARIETIES:	92% CABERNET SAUVIGNON, 8% PETIT VERDOT
RELEASE DATE:	FEBRUARY 1, 2017
HARVEST DATES:	OCTOBER 5-19, 2014
AGING POTENTIAL:	10 YEARS
APPELLATION:	OAKVILLE, NAPA VALLEY
ALCOHOL:	14.6%
SRP:	\$100