2005 RUTHERFORD
CABERNET SAUVIGNON

ORIGIN: This distinctive Bordeaux style blend is complemented by the “Rutherford Dust” characteristics of this historic Napa Valley appellation. The style is created to broaden and fine tune the palate as well as extend the finish. Our Rutherford Cabernet Sauvignon, produced since the inception of Pine Ridge in 1978, reflects the attention to detail afforded our entire portfolio of fine wines. The 2005 vintage is a blend of Cabernet Sauvignon and Merlot from our estate vineyards.

VINEYARD: The 2005 vintage was generous in size and structure. Following a wet winter and heavy, late spring rains, bloom and fruit set on the vines was delayed. Summer was mild, with temperatures heating up in July and August but moderated by a September cool-down, which delayed harvest until October and allowed for excellent flavor maturation. Grapes were hand harvested in October 2005 from our three narrowly-spaced estate vineyards in the Rutherford appellation.

WINEMAKING: This vintage we continued our extensive cluster and berry sorting practices prior to light crushing. A long season and rich maturity of tannins allowed for an extended maceration of 24 to 30 days. This contact with the skins develops the expansive mouthfeel and tannin structure of the wine. Aged in new, one, and two-vintage-old French oak barrels for 15 months, this wine was unfined and was bottled in April of 2007.

TASTING NOTES: A nose of briar, blackberry and blueberry is marked by mixed aromas of coffee, tobacco and vanilla. Elegant in structure and balance, this medium to full-bodied Cabernet is teeming with cherry, blackberry and tobacco flavors, with firm, cloaking tannins giving way to an extended finish of berries and toast. This wine may be enjoyed now or cellared for ten years.

This vintage produced 7,154 (750ml) cases, in addition to 1.5L and 3.0L formats.