

PINE RIDGE

2000 CABERNET SAUVIGNON RUTHERFORD

ORIGIN: A distinct blend, complemented by the “Rutherford Dust” characteristics of this historic Napa Valley appellation, combine to create this outstanding 2000 vintage. The varietal breakdown consists of 75% Cabernet Sauvignon, 20% Merlot, 2% Petit Verdot, 2% Malbec and 1% Cabernet Franc. 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.

VINEYARD: The 2000 season was generally mild, with some heat spikes early on. The weather later cooled, allowing the reds to ripen more slowly, contributing to fuller flavor at lower alcohol levels. Grapes were hand harvested in late September to early October 2000 from our three narrow-spaced estate vineyards in the Rutherford appellation.

WINEMAKING: After hand picking, the grapes underwent extended maceration for 21 to 34 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 17 to 19 months, this wine was not fined and was bottled in July 2002.

TASTING NOTES: This wine opens with aromas of milk chocolate and fresh cherries (almost chocolate-covered cherries), rounded out by blackberry, dried cranberry, bay leaf and brown sugar. Smoky, sweet black cherry, dried cranberry, tea, cocoa, brown sugar and very subtle blackberry notes characterize the flavors of this medium to full bodied wine. A long, sweet finish is accented by butter-vanilla, toast, berry and bay. Enjoy now or cellar for ten years.