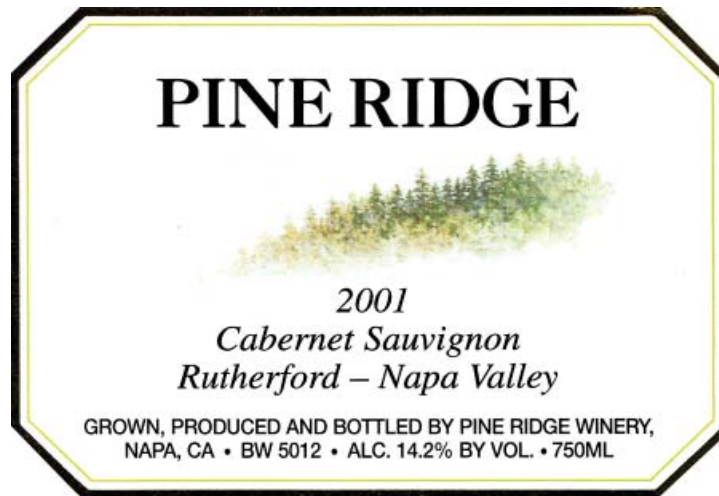


PINE RIDGE



2001 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.

VINEYARD: The 2001 season was generally mild. Moderate temperatures in July-September allowed slow ripening, full tannin development and ripeness in the skins. We were able to pick selectively at an unhurried pace. Grapes were hand harvested in late September to early October 2001 from our three narrow-spaced estate vineyards in the Rutherford appellation.

WINEMAKING: The grapes were hand picked and hand sorted. A long season and maturity of tannins allowed for an extended maceration for 28 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 17 to 19 months, this wine was not fined and was bottled in June, 2003.

TASTING NOTES: Sweet dried currant, milk chocolate, vanilla, cherry, blackberry, black olive and a hint of black pepper are revealed in the nose. The mid-palate is marked by sweet black cherry, berries and a delicate toasty character. This full-bodied Cabernet Sauvignon exhibits a long, toasty finish accented by vanilla, cocoa, and red and black fruits. Enjoy now or cellar for ten years.

This vintage produced 17,000 (750ml) cases, in addition to 1.5L and 3.0L formats.

PINE RIDGE WINERY 5901 Silverado Trail Napa, California 94558 (800) 486-0503 Fax (707) 253-1493

info@pineridgewine.com • www.pineridgewinery.com

© Pine Ridge Winery is a registered trademark of Pine Ridge Winery, LLC