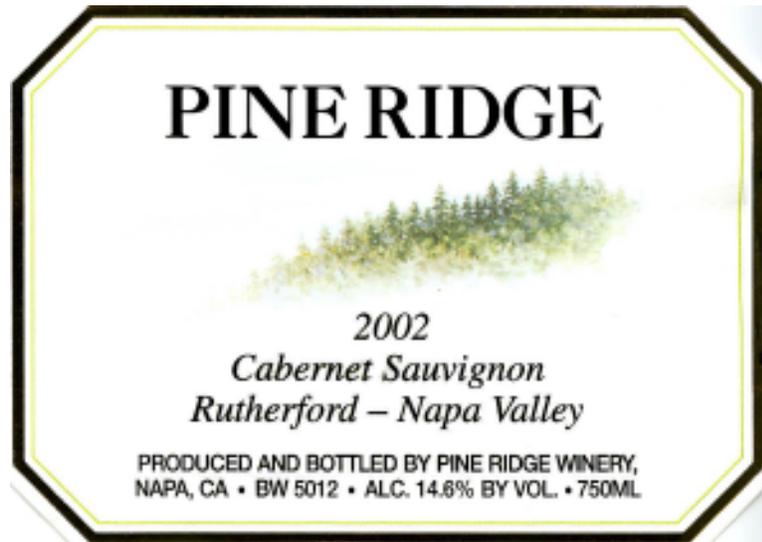


PINE RIDGE



2002 *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 2002 season was marked by mild growing conditions with a few heat spikes in early June, July and August. The high heat caused some shrivel which necessitated slow and selective picking. As a result of hand picking and sorting, the vintage is firm and concentrated, without being overripe. Grapes were hand harvested in late September to mid October 2002 from our three narrow-spaced estate vineyards in the Rutherford appellation.

WINEMAKING: The grapes were hand picked and cluster sorted. A long season and maturity of tannins allowed for an extended maceration for 20 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 June of 2004.

TASTING NOTES: Sweet cedar, tobacco and spice mingle with dried blueberry, milk chocolate, slight anise and hot cinnamon aromas. The mid-palate reveals spicy, toasty, briary flavors highlighted by blueberry, caramel and roasted coffee bean. This full-bodied Cabernet Sauvignon exhibits a long, briary finish accented by milk chocolate, tobacco, cherry and dried blueberry. Enjoy now or cellar for ten years.

This vintage produced 8,500 (750ml) cases, in addition to 1.5L and 3.0L formats.

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