

PINE RIDGE

VINEYARDS



2008 Rutherford Cabernet Sauvignon

SINCE THE 1930'S THE RUTHERFORD REGION HAS BEEN RECOGNIZED AS A SOURCE OF SUPERLATIVE CABERNET SAUVIGNON IN THE NAPA VALLEY. WITH ESTATE VINEYARDS TOTALING 58 ACRES WITHIN THIS SINGLE APPELLATION, WE MAKE THE MOST OF THE AREA'S WELL-DRAINED GRAVEL AND LOAM SOILS, PRODUCING DEEPLY FRUITED WINES OF OUTSTANDING BALANCE AND ELEGANCE.

VINEYARDS

The world-famous Rutherford AVA is home to three of our estate vineyards, Hidden Canyon, Rutherford Ridge and Manley Lane, totaling 61 acres from which the fruit for this bottling was sourced. Situated on the valley floor with fine loam soil and moderate temperatures, this region is renowned for historically producing some of the Napa Valley's finest and most fruit forward Cabernet Sauvignon.

HARVEST AND WINEMAKING

The 2008 vintage was a rollercoaster that kept everyone on their toes, opening with an intense frost that resulted in limited fruit set, then proceeded to be one of the driest seasons on record which reduced berry weight further. A long, cool summer allowed flavors to develop fully before a heat wave encouraged prompt picking. Harvest commenced mid-September with the grapes gently hand-harvested into small boxes, then quickly destemmed into tank. The wine spent 19 days on the skins after fermentation and was aged in 55% new French oak barrels for 17 months before bottling in May 2010.

TASTING NOTES

This bright ruby wine delights the nose with the mouth-watering aromas of sweet red cherry, juicy red currant and roasted red plum fruits, supported by cinnamon spice, creamy vanilla and fragrant briar. The wine enters the palate smoothly with luscious berry pie, crushed raspberry and juicy cassis flavors laced with delicate touches of nutmeg, fine cocoa and clove. These flavors last through the long and rich finish, supported by the familiar 'Rutherford dust' quality through to the end.

PAIRING

Delightfully juicy and bright, this wine will provide a beautiful accompaniment to number of offerings. Alongside a dish with a medley of flavors, like a roast rack of Kurobuta pork with green olive fritters and roasted eggplant, this wine will present a rich harmony to the palate. For a delectable cheese course, try this bottling with Ossau Iraty, a French sheep's milk cheese with a creamy texture.

VARIETAL: 99% CABERNET SAUVIGNON,
1% MERLOT
APPELLATION: RUTHERFORD, NAPA VALLEY
ALCOHOL: 14.7%

RELEASE DATE: SEPTEMBER 1, 2011
AGING POTENTIAL: 8 TO 10 YEARS
SRP: \$80