

# PINE RIDGE

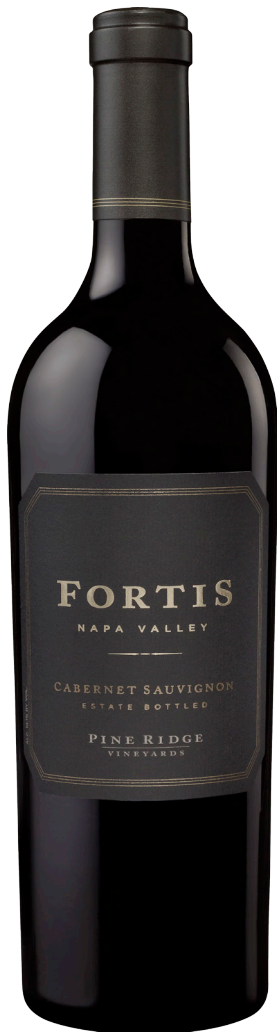
---

## VINEYARDS

### 2013 FORTIS CABERNET SAUVIGNON

---

INSPIRED BY OUR COMMITMENT TO QUALITY AND INNOVATION, A VISION EMERGED IN 2003 TO PRODUCE A WINE THAT WOULD EMBODY THE ABSOLUTE BEST FROM OUR ESTATE VINEYARDS. BY CAREFULLY CONSTRUCTING A TÊTE DE CUVÉE FROM THOSE VINEYARD BLOCKS THAT EMERGE AS STANDOUTS FROM THE VINTAGE, REGARDLESS OF APPELLATION, WE'VE CREATED AN ULTRA-RESERVE CABERNET, DICTATED ONLY BY THE PHILOSOPHY OF "SIMPLY THE BEST."



**VINEYARDS** Only the finest blocks of the most outstanding fruit are selected from our 160 acres of estate vineyards across the Napa Valley for this special bottling. Every vintage, the appellation composition of this wine will vary depending upon the performance and character of each vineyard. For 2013, the blend is composed of 69% Stags Leap District, 20% Oakville, 7% Howell Mountain, 3% Carneros and 1% Rutherford fruit.

**HARVEST AND WINEMAKING** 2013 was an ideal season in Napa Valley, with dry conditions and a long, sunny summer, allowing even ripening and yielding exquisite, balanced fruit. The fruit for this wine was harvested at an optimal level of ripeness in mid-October. The berries were hand-harvested at night, carefully sorted and destemmed to tank, where fermentation took place. Then, the wine was racked to 100% new French oak barrels, where it was aged for 26 months prior to bottling.

**TASTING NOTES** This stunning, deep ruby wine presents a harmonious bouquet that overflows with sweet plum, blueberry jam and dark black cherry, intertwined with touches of mocha, allspice, sweet vanilla and sandalwood. The palate is exquisitely plush, filling the mouth with flavors of ripe raspberry, blackberry pie and juicy plum, supported by a framework of smooth tannins and touches of toasted oak, dark baking cocoa and spun caramel that remain through the long, elegant finish.

**PAIRING** With its captivating complexity and stellar balance, this Cabernet is the star of any meal it accompanies. A substantial yet simple dish such as a dry-aged New York strip steak with parmesan potato gratin and sautéed long beans would pair fabulously with this wine. For a memorable cheese course, pair it with extra aged Beemster, a nutty cow's milk cheese from Holland.

VARIETAL:	93% CABERNET SAUVIGNON, 4% MALBEC, 3% MERLOT
RELEASE DATE:	SEPTEMBER 2016
AGING POTENTIAL:	UP TO 15 YEARS
APPELLATION:	NAPA VALLEY
ALCOHOL:	14.9%