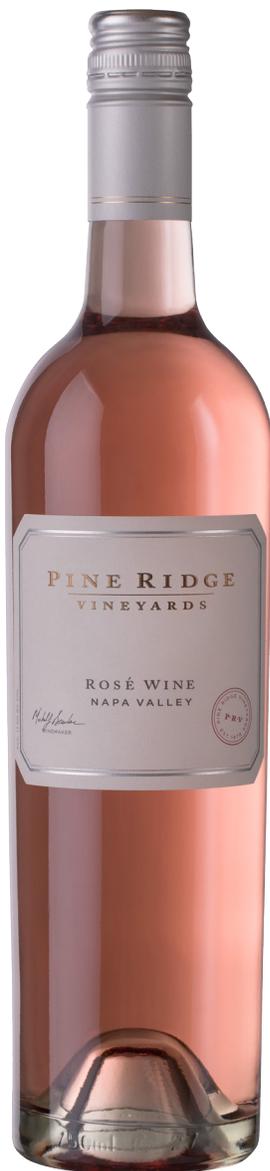
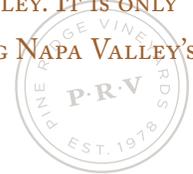


PINE RIDGE

VINEYARDS

2016 ROSÉ

PINE RIDGE VINEYARDS WAS ESTABLISHED IN 1978 IN THE STAGS LEAP DISTRICT OF NAPA VALLEY. IT IS ONLY NATURAL THAT THIS RESPECTED CABERNET SAUVIGNON PRODUCER WOULD CRAFT A ROSÉ USING NAPA VALLEY'S MOST CELEBRATED GRAPE VARIETIES.



VINEYARDS The grapes for the 2016 Pine Ridge Vineyards Rosé come from the same estate vineyards used to create our acclaimed Bordeaux-style reds. The Cabernet Sauvignon is from our Oakville and Howell Mountain vineyards, where the grapes receive abundant sunshine to develop ripe fruit character. The Merlot is from the cool, windy Carneros region.

HARVEST AND WINEMAKING The grapes for this wine were picked on October 22, 2016. Our Rosé is produced using the *saignée* method, in which the first juice is drained from the must of the Cabernet Sauvignon and Merlot. This French method is designed to concentrate the red wine while yielding delicately fruity and lively aromas in the young *vin gris*. To capture these flavors, the juice underwent a slow, cold fermentation. Fermentation and aging took place in 100 percent stainless steel to preserve bright fruit flavors and enhance acidity. The finished wine was bottled in January 2017 to capture the freshness and radiance of the young wine.

TASTING NOTES Glistening light watermelon in color, our 2016 Rosé is dry and refreshing. It is saturated with aromas of orange blossom, cherry sauce, black currant, berries, and a hint of pepper. Enticing flavors of fresh strawberry, guava, ripe raspberry, and kiwi fruit are complemented by heightened acidity. The round mid-palate expands to a clean, palate-cleansing, lingering finish. We have bottled this wine in a convenient twist cap and recommend consuming it within one year to enjoy the fruit freshness. Serve at 50–55° F.

PAIRING Enjoy Pine Ridge Vineyards Rosé with fresh oysters or take on a picnic to serve with charcuterie. This wine is the perfect accompaniment to a spring brunch featuring gravlax, egg dishes, *croque-monsieur*, and almost any cheese.

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| VARIETAL: | 57% CABERNET SAUVIGNON, 43% MERLOT |
| RELEASE DATE: | FEBRUARY 2017 |
| AGING: | STAINLESS STEEL FERMENTED AND AGED |
| APPELLATION: | NAPA VALLEY |
| PRICE: | \$32 |
| ALCOHOL: | 13.6% |
| CASE PRODUCTION: | 293 |