

PINE RIDGE

VINEYARDS

2014 STAGS LEAP DISTRICT CABERNET SAUVIGNON

OUR STEEP, DENSELY PLANTED STAGS LEAP DISTRICT ESTATE HAS BEEN THE HEART OF THE WINERY SINCE PINE RIDGE VINEYARDS WAS FOUNDED HERE IN A FARMHOUSE IN 1978. THIS WINE IS A PURE AND EXQUISITE EXPRESSION OF THE WORLD-FAMOUS STAGS LEAP DISTRICT AVA.



VINEYARDS The Stags Leap District's moderate temperature, influenced by the San Pablo Bay, leads to slow, even fruit development throughout the growing season. The majority of our 47 acres across four estate vineyards in this region are densely planted with Cabernet Sauvignon and other Bordeaux varieties on steeply terraced hillsides with Bale clay-loam soils, resulting in very low yields of intensely flavored grapes.

HARVEST Two natural events persist in California, droughts and earthquakes, and in 2014 we experienced both in Napa Valley. Pine Ridge Vineyards sits on solid rock, so the winery did not suffer damage during the earthquake. It was the third consecutive year of drought and the third fantastic vintage with perfectly ripe fruit coupled with high acidity. Weather overall was a bit cooler than in 2013, but conditions were excellent with no real threat to the vines. A mild winter combined with heavy rains in February and March nourished the thirsty vines and resulted in early budbreak.

WINEMAKING The berries were hand harvested at night, carefully sorted, and destemmed to tank, where fermentation took place. Then, the wine was racked to 100 percent new French oak barrels, where it was aged for 26 months prior to bottling.

TASTING NOTES The ruby/black color of this wine tells you it is pure Cabernet Sauvignon. Aromas of floral sweet pea, sun-ripened plums, sweet oak, mushroom, and wet earth leap from the glass. The bold, rich, mouth-filling flavors of blackberry, black licorice, espresso, and cocoa powder combine with juicy acidity, tobacco, and tea tannins. Enjoy this well-structured, complex, and layered wine with a silky, lingering finish for years to come.

PAIRING A classic dish like steak Diane pairs beautifully with this supple, fruit-forward Cabernet Sauvignon. The refinement and approachability of the Stags Leap Cabernet Sauvignon also pair well with a Sunday roast pork with root vegetables. For the perfect cheese course, Abbaye de Belloc, produced by Benedictine monks, is among the most elegant and silky of aged sheep's milk cheeses, with hints of brown butter, toasted nuts, and caramel. This pairing is a good example of a wine and cheese of similar intensity.

VARIETAL:	100% CABERNET SAUVIGNON
APPELLATION:	STAGS LEAP DISTRICT, NAPA VALLEY
HARVEST DATES:	OCTOBER 2-19
BARREL AGING:	26 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL:	14.9%
RELEASE DATE:	NOVEMBER 2018
AGING POTENTIAL:	7 TO 12 YEARS
PRICE:	\$140