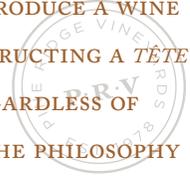


PINE RIDGE

VINEYARDS

2014 FORTIS

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 SAUVIGNON, DICTATED ONLY BY THE PHILOSOPHY OF "SIMPLY THE BEST."



VINEYARDS For this special bottling, only the finest blocks of the most outstanding fruit are selected from our 160 acres of estate vineyards across the Napa Valley. The appellation composition of every vintage varies, depending upon the performance and character of each vineyard. For 2014, the blend is composed of 85 percent Stags Leap District, 6 percent Howell Mountain, 5 percent Oakville, and 4 percent Rutherford fruit.

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 2014 FORTIS combines notable elegance with rich fruit intensity. Ripe mountain blackberry, cassis, dark plum, dark chocolate, sweet oak, coffee, and vanilla aromas lead to an expansive palate of dark cassis, espresso bean, plum, and black cherry. We barrel age the wine in our winery's caves to mature flavors and integrate plush, layered textures. This is a seamless wine with great finesse that will continue to age gracefully.

PAIRING To fully appreciate the complexity of this wine, serve it with simple foods such as a juicy sirloin steak with garlic butter, or braised short ribs with herbed polenta. The ultimate pairing is a glass of 2014 FORTIS with a cheese course. It needs a hard cheese of heightened flavor and depth, such as an aged Pecorino Toscano. Robust and meaty, with hints of melted butter and lemon, a well-made Tuscan pecorino is the cheese equivalent of a grilled lamb chop. What better wine with such a savory cheese than this sumptuous *tête de cuvée*?

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| VARIETAL: | 98% CABERNET SAUVIGNON, 2% PETIT VERDOT |
| APPELLATION: | NAPA VALLEY |
| HARVEST DATES: | OCTOBER 2-19 |
| BARREL AGING: | 26 MONTHS IN 100% NEW FRENCH OAK |
| ALCOHOL: | 14.6% |
| RELEASE DATE: | SEPTEMBER 2017 |
| AGING POTENTIAL: | UP TO 15 YEARS |
| PRICE: | \$225 |