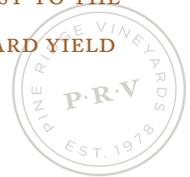


PINE RIDGE

VINEYARDS

2015 OAKVILLE CABERNET SAUVIGNON

THE OAKVILLE APPELLATION SPANS THE NAPA VALLEY FROM THE VACA MOUNTAINS IN THE EAST TO THE MAYACAMAS IN THE WEST. THE GRAVEL AND CLAY SOILS FOUND ON OUR 25-ACRE ESTATE VINEYARD YIELD CABERNET SAUVIGNON WINES OF EXCEPTIONAL BALANCE AND STRUCTURE.



VINEYARDS The fruit for this wine is grown at our Dos Olivos Vineyard in the Oakville AVA. The well-drained soils and moderate temperature of this valley floor vineyard, in conjunction with our attentive farming practices, create ideal conditions for the production of deeply fruited and well-extracted Cabernet Sauvignons.

HARVEST Following several years of drought, February delivered much-needed rain to the vines. Budbreak occurred early in 2015 due to warmer than normal temperatures in late winter and early spring. Warm temperatures and abundant sunshine June through October led to good growth the rest of the season, an early harvest, and very high-quality, balanced fruit. The fruit for this wine was harvested at an optimal level of ripeness in September.

WINEMAKING The grapes were hand harvested at night, carefully sorted in the vineyard, then brought to the cellar and destemmed. Following a cold soak, fermentation occurred at a high temperature to ensure maximum extraction was achieved. The wine was racked to 62 percent new French oak barrels, where it was aged for 17 months prior to bottling.

TASTING NOTES Our Oakville Cabernet Sauvignon shows a deep ruby color that leads to enticing aromas of red fruit, such as cherry and cranberry with notes of dried herbs. Aging in French oak barrels contributes aromas of vanilla, sandalwood, and allspice. The entry is sweet with fresh red fruit, cinnamon and a touch of green olive. Juicy acidity, silky texture and polished tannins lead to a delicious finish. Additional cellaring will reward the collector.

PAIRING Pair this wine with a hearty Bolognese sauce. The cow's milk cheese from Italy, Montasio's sweet and savory character is an ideal pairing for the Oakville Cabernet Sauvignon.

VARIETIES:	91% CABERNET SAUVIGNON, 9% PETIT VERDOT
RELEASE DATE:	FEBRUARY 2018
HARVEST DATES:	SEPTEMBER 3-11, 2015
BARREL AGING:	AGED 17 MONTHS IN 62% NEW FRENCH OAK
AGING POTENTIAL:	10 YEARS
APPELLATION:	OAKVILLE, NAPA VALLEY
ALCOHOL:	14.9%
SRP:	\$100