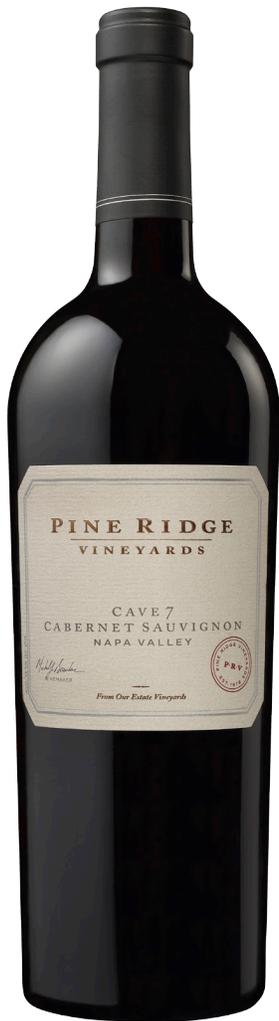


PINE RIDGE

VINEYARDS

2015 CAVE 7 CABERNET SAUVIGNON

DEEP WITHIN THE HILLSIDE ON THE PINE RIDGE ESTATE LIES NEARLY A MILE OF CAVES WHERE WE STORE OUR TREASURED WINES. TUCKED AWAY FARTHEST INTO THE MOUNTAINSIDE IS CAVE 7, THE MOST SECLUDED WING OF THE SYSTEM. WE PRESENT TO YOU A CABERNET SAUVIGNON THAT EXPRESSES THE DEPTH, RICHNESS, AND COMPLEXITY WORTHY OF ITS NAMESAKE.



VINEYARDS The fruit for our 2015 Cave 7 Cabernet Sauvignon was specially chosen from a collection of our favorite vineyards across our estate vineyards. This vintage's grapes were sourced from four subappellations of Napa Valley: Oakville, Stags Leap District, Rutherford, and Howell Mountain.

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 October.

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 before the wine was racked to 50 percent new French oak barrels. The wine was aged in barrel for a total of 17 months before bottling.

TASTING NOTES The deep, dark ruby color is brooding but the aromas are inviting. Toasted nuts and sweet vanilla from oak aging, pie crust and cinnamon layered with dark ripe cherries. On the palate, the fresh ripe red fruit flavors combine with caramel, brown sugar and a hint of white pepper. Complex and layered, the Cave 7 is a well-integrated wine with velvety tannins, mouth-watering acidity and a lasting sweet finish.

PAIRING Try this wine with a beef cheeks Bourguignon. For the perfect cheese course, pair Cave 7 Cabernet Sauvignon with Homestead Creamery Flory's Truckle, a fruity Cheddar from Missouri.

VARIETIES:	100% CABERNET SAUVIGNON
RELEASE DATE:	FEBRUARY 2018
HARVEST DATES:	OCTOBER 7, 2015
BARREL AGING:	AGED 17 MONTHS IN 50% NEW FRENCH OAK
AGING POTENTIAL:	7 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$85
ALCOHOL:	14.8%