

PINE RIDGE

VINEYARDS

2015 HOWELL MOUNTAIN CABERNET SAUVIGNON

SINCE OUR FOUNDING IN 1978, WE HAVE PROUDLY PRODUCED CABERNET SAUVIGNONS THAT SHOWCASE THE UNIQUE CHARACTER OF SPECIFIC APPELLATIONS AND OUR ESTATE VINEYARDS WITHIN THEM. IN 2002, WE ADDED THE HOWELL MOUNTAIN AMERICAN VITICULTURAL AREA TO THE LIST OF OUR ESTATE VINEYARDS. THE RESULTS HAVE BEEN WORTH THE WAIT.



VINEYARDS Our nine-acre Alta Vineyard sits at an elevation of 1,800 feet and features southeast-facing plantings. The rocky, well-drained volcanic soils force the vines to dig deep for water and nutrients, and to produce small, intensely flavored berries. Despite strong afternoon sun, the climate tends to be cool because of the altitude, and acidity is maintained throughout ripening.

HARVEST AND WINEMAKING 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 late September and early October. The grapes were hand harvested at night, carefully sorted in the vineyard, and brought to the cellar and destemmed. The grapes received a cold soak, followed by fermentation at a high temperature to ensure maximum extraction was achieved. Then, the wine was racked to 100 percent new French oak barrels, where it was aged for 23 months prior to bottling.

TASTING NOTES The wine is deep ruby red and fragrant with violets, dark and blue fruits, and sweet oak. Alta (meaning “high”) is our highest-altitude vineyard, at nearly 1,800 feet. Howell Mountain is known for producing big, flavorful, complex, and age-worthy wines. A sweet, ripe fruit entry of cherry, plum, and blackberry fruit combines with notes of vanilla cream and cedar spice. Expansive, mouth filling and weighty, this wine finishes long and firm with toasted oak.

PAIRING This structured Cabernet Sauvignon would be excellent with wild game, roasted venison loin, or roast leg of lamb. For the perfect cheese pairing, try La Oveja Negra Manchego, a sheep’s milk cheese from Spain. The creamy texture and brown-butter scent will complement the flavors in the wine.

VARIETAL:	95% CABERNET SAUVIGNON, 5% PETIT VERDOT
HARVEST DATES:	SEPTEMBER 29 TO OCTOBER 1, 2015
RELEASE DATE:	MAY 2018
BARREL AGING:	23 MONTHS IN 100% NEW FRENCH OAK
AGING POTENTIAL:	12 TO 15 YEARS
APPELLATION:	HOWELL MOUNTAIN, NAPA VALLEY
ALCOHOL:	14.9%
PRODUCTION:	863 CASES
PRICE:	\$150