

PINE RIDGE

VINEYARDS

2015 RUTHERFORD CABERNET SAUVIGNON

SINCE THE 1930S, THE RUTHERFORD REGION HAS BEEN RECOGNIZED AS A SOURCE OF SUPERLATIVE CABERNET SAUVIGNON IN NAPA VALLEY. WITH ESTATE VINEYARDS TOTALING 54 ACRES WITHIN THIS SINGLE APPELLATION, WE MAKE THE MOST OF THE AREA'S WELL-DRAINED GRAVEL AND LOAM SOILS, PRODUCING WINES OF OUTSTANDING BALANCE AND ELEGANCE.



VINEYARDS The world-famous Rutherford AVA is home to two of our estate vineyards, Rutherford Ridge and Manley Lane, totaling 54 acres from which the fruit for this bottling was sourced. Situated on the valley floor, which benefits from fine loam soil and moderate temperatures, this region is renowned for historically producing some of Napa Valley's finest and most fruit-forward Cabernet Sauvignon.

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.

WINEMAKING 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 18 months prior to bottling.

TASTING NOTES The 2015 Rutherford grapes were so delicious this year that we bottled this offering as 100 percent Cabernet Sauvignon. This classic Cabernet opens with lush, aromas of sweet ripe red fruit, blueberry, mineral and earthy notes. The richly textured flavors echo the aromas, and then pick up dark cherry, hints of cranberry, vanilla, and mocha. This wine displays a firm backbone, yet is soft and chewy with a lingering finish.

PAIRING Food pairings with the Rutherford Cabernet Sauvignon are a breeze if you focus on simple recipes like grilled steak or duck kebabs with figs. For the cheese plate, pair with Cabot Clothbound Cheddar, a grassy and nutty cheese from Vermont.

VARIETAL:	100% CABERNET SAUVIGNON
APPELLATION:	RUTHERFORD, NAPA VALLEY
HARVEST DATES:	SEPTEMBER 8-9
BARREL AGING:	18 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL:	14.7%
RELEASE DATE:	SEPTEMBER 2018
AGING POTENTIAL:	7 TO 12 YEARS
PRICE:	\$100
CASES PRODUCED:	1038