

# PINE RIDGE

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## VINEYARDS

### 2014 RUTHERFORD CABERNET SAUVIGNON

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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** 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 77 percent new French oak barrels, where it was aged for 18 months prior to bottling.

**TASTING NOTES** Our 2014 Rutherford Cabernet Sauvignon opens with lush, classic aromas of black cherry, dark berries, cocoa powder, brown sugar, and dried herbs. The richly textured flavors echo the aromas, and then pick up cherry compote, cherry cola, graham cracker, and oak spice as they linger on the expansive finish. This wine displays a firm backbone, yet is soft and chewy with a clean finish.

**PAIRING** Food pairings with the Rutherford Cabernet Sauvignon are a breeze if you focus on simple recipes like grilled flank steak marinated in fresh herbs, roast lamb, or juicy prime rib. For the cheese plate, pair with Cabot Clothbound Cheddar, a grassy and nutty cheese from Vermont.

VARIETAL:	97% CABERNET SAUVIGNON, 2% CABERNET FRANC, 1% PETIT VERDOT
APPELLATION:	RUTHERFORD, NAPA VALLEY
HARVEST DATES:	OCTOBER 2-19
BARREL AGING:	18 MONTHS IN 77% NEW FRENCH OAK
ALCOHOL:	14.3%
RELEASE DATE:	SEPTEMBER 2018
AGING POTENTIAL:	7 TO 12 YEARS
PRICE:	\$100