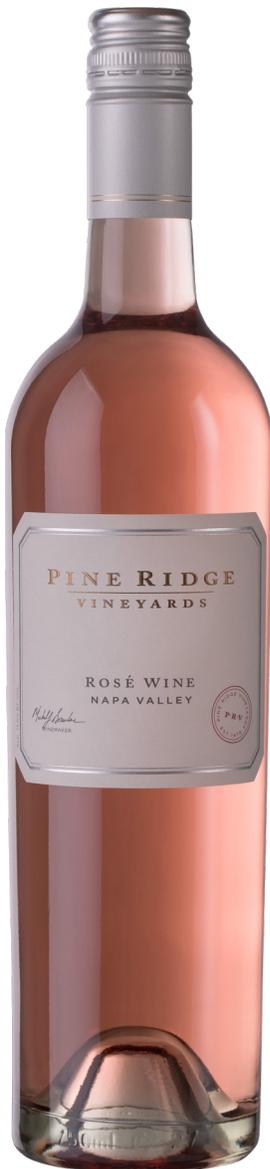


PINE RIDGE

VINEYARDS

2017 ROSÉ

PINE RIDGE VINEYARDS WAS ESTABLISHED IN 1978 IN THE STAGS LEAP DISTRICT OF NAPA VALLEY. IT'S ONLY NATURAL THAT PINE RIDGE VINEYARDS, AS A RESPECTED CABERNET SAUVIGNON PRODUCER, WOULD OFFER A ROSÉ MADE FROM NAPA VALLEY'S MOST CELEBRATED GRAPE VARIETIES.



VINEYARDS The grapes for the 2017 Pine Ridge Vineyards Rosé come from the same estate vineyards used to create our acclaimed Bordeaux-style reds. The Cabernet Sauvignon is from the Stags Leap District, where the grapes receive optimum ripeness to develop ripe fruit character. The Merlot is from the cool, windy Carneros region.

WINEMAKING Our Rosé is produced using the *saignée* method, in which the first juice is drained from the must of the Cabernet Sauvignon and Merlot. This French technique is designed to concentrate the red wine while yielding delicately fruity and lively aromas in the young *vin gris*. To capture these flavors, the juice underwent a slow, cold fermentation. Fermentation and aging took place in 100 percent stainless steel to preserve bright fruit flavors and enhance acidity. The finished wine was bottled in December 2017 to capture the freshness and radiance of the young wine.

TASTING NOTES Beautifully transparent and coral pink in color, the 2017 Rosé is bright and refreshing. Prominent floral aromas complement fruits like strawberry, grapefruit, lychee, white peach, and key lime, with undertones of black cherry from the Cabernet Sauvignon. The wine has a creamy entry that opens up to ripe strawberry, tangerine, dark cherry, and citrus tones. There is good weight on the palate, with a clean finish. We have bottled this wine in a convenient twist cap and recommend consuming it within one year to enjoy the fruit freshness. Serve at 50–55°F.

PAIRING Enjoy Pine Ridge Vineyards Rosé with your favorite salads, quiche, charcuterie, or soft cheeses with a freshly baked baguette. We like it with steamed asparagus spears drizzled in a Meyer lemon *aigre-doux* vinaigrette, served alongside poached eggs, prosciutto, and garlicky, hand-torn croutons.

VARIETAL:	51% CABERNET SAUVIGNON, 49% MERLOT
RELEASE DATE:	FEBRUARY 2017
AGING:	STAINLESS STEEL FERMENTED AND AGED
APPELLATION:	NAPA VALLEY
PRICE:	\$35
ALCOHOL:	14.1%
CASE PRODUCTION:	308