



PINE RIDGE

VINEYARDS

2021 STAGECOACH CABERNET SAUVIGNON

EIGHT MILES UP SODA CANYON LIES A WORLD-RENOWNED VINEYARD NAMED STAGECOACH, SITUATED 1,800 FEET ABOVE THE VALLEY FLOOR. FROM THE CRAGGY TERRAIN OF PRITCHARD HILL, YOU CAN GAZE ONTO THE EXPANSE OF OAKVILLE'S RENOWNED WINE ESTATES FAR BELOW. THIS MIGHT BE CALLED THE LAST FRONTIER OF THE NAPA VALLEY – A WILDER, MORE RUGGED COUNTRY, FRAGRANT WITH WILD HERBS AND DOTTED WITH RARE NATIVE PLANTS. IT IS HERE THAT OUR WINEMAKING TEAM EXPLORED OVER 600 ACRES OF VINES PLANTED IN 204 UNIQUE VINEYARD BLOCKS TO UNEARTH THIS SINGULAR RENDERING OF CABERNET SAUVIGNON.

VINTAGE

The 2021 growing season was a prime example of why Napa Valley is such a great place to grow grapes. The winter heading into the 2021 growing season was colder than average with a drier than average spring. There were four total heat events over the growing season with the May and September heat events being outside the typical range for that time of year. The rainfall for the year was below average for the fourth straight year, presenting a challenge for our viticulture team due to irrigation ponds and wells being at levels that have not been seen since 2017. The summer growing conditions were exceptionally good, making for ideal berry development. Both bloom and veraison, which typically last two to three weeks each, were each over in about a week! The start of harvest was early due to September being very warm. This was good, because in October California experienced a series of atmospheric rivers that dumped 9.5" of rain that month. The yields for the year were below average, but from a quality standpoint, it was a vintage year!

VITICULTURE & WINEMAKING

The 2021 vintage was harvested on September 21st. The grapes were hand-harvested at night when temperatures often dip to 50°F to capture vibrant acidity and fruit expression in the wine.

We first cold-soaked the must (crushed grapes) for gentle extraction and then fermented in stainless steel, concrete and oak barrel fermenters at 88°F. Rigorous pump-overs, increasing during the peak of the fermentation, developed deep color, rich varietal character, and fine tannins in the wine. The wine was aged in 70% new French oak barrels to meld the bright fruit expression with oak spice nuances. After three months of aging, we blended the vineyard components allowing them to marry for a total of 20 months of barrel élevage. This wine was bottled unfiltered and unfiltered to present the attributes of the vineyard in the purest form possible, from the dirt to the glass!

ANALYSIS

VARIETALS	ALCOHOL	pH	TA
100% Cabernet Sauvignon	15.5%	3.62	5.8 gm/100ml

TASTING NOTES

A symphony of dried herb and cranberry abound upon entry and evolve into symphony of Damsom plum, gingerbread and rose petals across the palate. Slightly gripping tannins and the luscious essence of blackberry juice ignites a finish punctuated by fresh cut cedar and blackberry seed. A glass of this wine cradled by the warmth of a crackling fire, while savoring a bowl of macaroni and cheese topped with shaved black truffles is the perfect finale to a winter's night.

