



2021 BLACK DIAMOND CABERNET SAUVIGNON

A fitting homage to our founder, Gary Andrus, Black Diamond is a wine with an adventurous, far-reaching spirit. The man who started Pine Ridge Vineyards was as intrepid as they come, an Olympic downhill skier with an unwavering love of both the outdoors and well-made wine.

VITICULTURE & WINEMAKING

Black Diamond is a collaborative wine, the fruit coming from our sister winery Seven Hills Winery in Washington before being blended and bottled at Pine Ridge Vineyards. The fruit was chosen by acclaimed winemaker Bobby Richards and from premiere sites in the Red Mountain AVA of Washington, easily one of the most rugged and dynamic places for Cabernet on the world wine map.

Grapes were hand-picked at night from Sept 13 to Oct 21, carefully sorted in the vineyard, then brought to the cellar and de-stemmed. Meticulous care in the vineyard delivered bright, ripe fruit, with substantial mouthfeel and complexity and was later aged in 50% new French oak to maintain the freshness and elegance of the vintage. After 20 months, Josh Widaman and the team at Pine Ridge blended and bottled the wine with the goal of crafting a wine with power and intensity that is balanced by elegant, yet rich, warm flavors perfectly tailored for the cooler season ahead.

TASTING NOTES

Much like a thrilling ski run down from the top of a mountain, this wine is a feast for the senses. A floral fragrance opens on the nose followed by exhilarating flavors of dark chocolate and acai compote bolstered by hints of cassis and lavender candy. The soft, round entry on the palate is surrounded by lush pomegranate juice and cherry cordial flavors. As the wine carves its way towards the finish, its lifted by mouth-watering acidity and slightly drying tannins balanced by cocoa powder and cassis flavors that linger. This wine is best enjoyed by a warm fire after a long day on the slopes or a meal packed with hearty fixings that will leave one well-prepared for another day of epic powder.

APRÈS SKI FONDUE * PREPARATION

1. Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic.
2. Combine the grated Gruyère and Emmentale, cornstarch and lemon juice in the fondue pot and cook over moderate heat, stirring occasionally, until the cheeses begin to melt, about 5 minutes.
3. Reduce heat to low. Add the kirsch and a generous pinch each of pepper and nutmeg and cook, stirring gently, until creamy and smooth, about 3 minutes; don't overcook the fondue or it will get stringy. Serve at once.
4. Almost anything goes together perfectly with fondue, so create your own sides and dips.

Serve warm fondue with toasted bread, cornichon, grilled sausage slices, roasted Brussels sprouts, sliced apples and pear.

ANALYSIS

VARIETALS

92% Cabernet Sauvignon
8% Malbec

PH 3.69 TA 6.3 gm/100ml

ALCOHOL 15%

APPELLATION Red Mountain, WA

APRÈS SKI FONDUE

Yield: 4 Servings

Prep: 10 minutes | Cook: 15 Minutes

Total Time: 25 Minutes

INGREDIENTS

Fondue Ingredients:

- 1 garlic clove, halved
- 1 pound Gruyère cheese, grated
- 1/2 pound Emmentaler cheese or other Swiss cheese, grated
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 teaspoon fresh lemon juice
- 1 1/2 tablespoons kirsch
- Freshly ground pepper
- Freshly grated nutmeg

Accompaniments

- 2 cups torn toasted bread
- 1 jar Cornichon
- 3 grilled sausages, sliced into rounds
- 2 cups roasted Brussels sprout halves
- 2 pears
- 2 apple

