

2022 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.

ANALYSIS

VARIETALS

96% Cabernet Sauvignon 4% Malbec

ALCOHOL 15%

PH 3.95

APPELLATION Red Mountain, WA

TA 5.4 q/L

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.

The 2022 vintage began with a late bud break in mid-April due to a cool, wet spring, leading to the lowest recorded Growing Degree Days. Warmer weather in July and August brought conditions closer to the long-term average, and the warmth extended through September and October, allowing grapes to reach ideal ripeness.

The grapes were hand-harvested from October 6th to 21st when the morning temperatures often dip to 50° F mornings to capture vibrant acidity and fruit expression. After a cold soak and fermentation in stainless steel at 89° F with intensive pump-overs, the wine developed deep color, varietal richness, and fine tannins. Aged in 50% new French oak for a total of 20 months, the wine integrates bright fruit with subtle oak spices. Bottled unfined and unfiltered, it offers pure vineyard expression with notable density, flavor, and structure.

TASTING NOTES

With a lush nose of double black raspberry compote and Rainier cherry, this expert-level Cabernet Sauvignon is as exhilarating as fresh morning tracks, tempting you to try an aerial maneuver. Sourced from Red Mountain vines that cascade like a freestyle run, it delivers a rich sensory experience, blending juniper berry and powdered sugar with savory notes of chanterelles and Santa Rosa plums. It opens with a creamy, milk chocolate entry, flows into a round, juicy midpalate, and finishes with a freshly groomed, cocoa powder finale. Silky tannins leave a lasting impression, echoing the mountain's impact on your body.

Perfect for après-ski, this cuvée is as delightful as fresh powder when paired with Bison Ragu, Tomahawk Ribeye, or Beet Carpaccio in the cozy warmth of the chalet.

