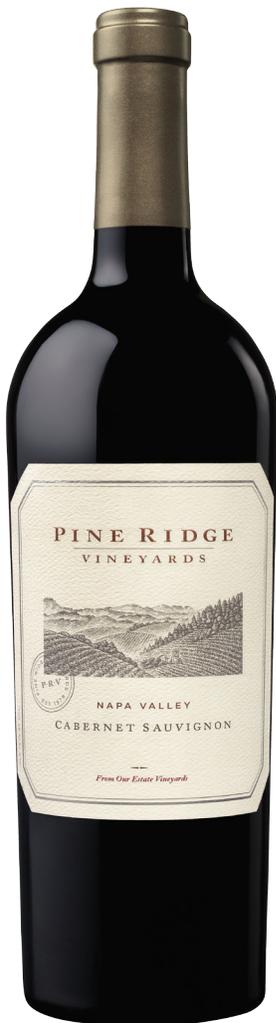


PINE RIDGE

VINEYARDS

2013 NAPA VALLEY CABERNET SAUVIGNON

SINCE OUR FOUNDING IN 1978, WE HAVE PROUDLY PRODUCED APPELLATION CABERNETS THAT SHOWCASE THE UNIQUE CHARACTER OF THE AVAs AND OUR ESTATE VINEYARDS WITHIN THEM. THIS CABERNET SAUVIGNON, HOWEVER, WAS CRAFTED TO EMBODY THE ULTIMATE ESSENCE OF NAPA, SOURCED FROM OUR MULTIPLE APPELLATIONS THROUGHOUT THE VALLEY.



VINEYARDS The fruit for this vintage was chosen from our premier estate vineyard sites throughout the Napa Valley, mainly the Stags Leap District, Oakville and Rutherford AVAs. The bright, ripe fruit and substantial mouthfeel that characterize this complex bottling are a direct result of the meticulous care and attention to detail paid by our vineyard workers to the vines.

HARVEST AND WINEMAKING 2013 was an ideal season in Napa Valley, with dry conditions and a long, sunny summer, allowing even ripening and yielding exquisite, balanced fruit. The fruit for this wine was harvested at an optimal level of ripeness in mid to late September. The berries were hand-harvested at night, carefully sorted and destemmed to tank, where fermentation took place. Then, the wine was racked to 35% new American oak barrels, where it was aged for 18 months prior to bottling.

TASTING NOTES Ruby red in color, this wine presents an effusive nose that swirls with layered aromas of fresh red raspberry, black cherry and ripe red plum, enchanting the senses with hints of fragrant dried lavender, cardamom spice and cassis. Sumptuous and elegant, the palate opens with red cherry and juicy blackberry that join with impressions of baking spice and berry cola. The complex array of flavors lasts through the long finish, framed by round tannins and integrated oak.

PAIRING Expressive and plush, this remarkably food-friendly wine will pair beautifully with a variety of dishes, from grilled flank steak with chimichurri, to pappardelle with braised short rib, to a lamb burger with blue cheese. For a cheese course that will amaze, try pairing this wine with Comté, a semi-hard cow's milk cheese from the Northern Alpines of France.

VARIETAL:	92% CABERNET SAUVIGNON, 4% PETIT VERDOT, 3% CABERNET FRANC, 1% MERLOT
RELEASE DATE:	AUGUST 1, 2015
AGING POTENTIAL:	8 TO 10 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$58
ALCOHOL:	14.7%