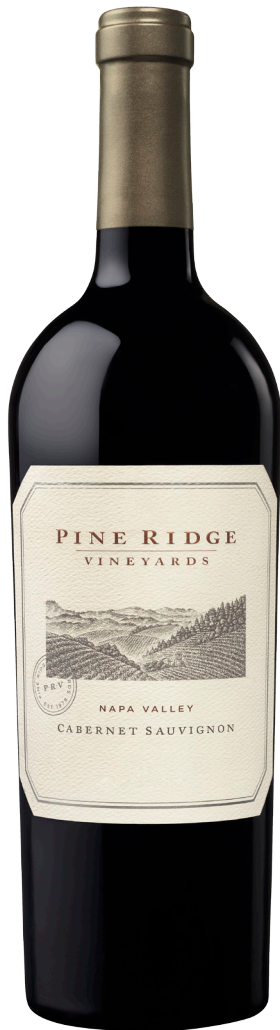


PINE RIDGE

VINEYARDS

2015 NAPA VALLEY CABERNET SAUVIGNON

SINCE OUR FOUNDING IN 1978, WE HAVE PROUDLY PRODUCED CABERNET SAUVIGNONS THAT SHOWCASE THE UNIQUE CHARACTER OF NAPA VALLEY'S PREMIER APPELLATIONS AND OUR ESTATE VINEYARDS WITHIN THEM. THIS CABERNET SAUVIGNON WAS CRAFTED TO EMBODY THE ULTIMATE ESSENCE OF NAPA VALLEY.



VINEYARDS The fruit for this vintage was chosen from our premier vineyard sites throughout the Napa Valley, mainly the Rutherford and Oakville appellations. 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 Following several years of drought, February delivered much-needed rain to the vines. Budbreak occurred early in 2015 due to warmer than normal temperatures in late winter and early spring. Warm temperatures and abundant sunshine June through October led to good growth the rest of the season, an early harvest, and very high-quality, balanced fruit. The fruit for this wine was harvested at an optimal level of ripeness in September. The berries were hand harvested at night, carefully sorted, and destemmed to tank, where fermentation took place. Then, the wine was racked to 36 percent new American oak barrels, where it was aged for 17 months prior to bottling. The Napa Valley Cabernet Sauvignon blend is produced from as many as 80 different small lots—wines that showcase the complex expression of this storied winegrowing region.

TASTING NOTES Deep ruby in color, this wine boasts aromas of raspberry and blueberry perfumed with floral notes and touches of cinnamon and nutmeg. On the palate, cherry and raspberry fruit comes forward with layers of cassis, blueberry, vanilla cream, spice, and a sweet note. The texture is smooth and silky with well-integrated tannins and good acidic weight. The wine finishes long and polished.

PAIRING Expressive and elegant, this exceptionally food-friendly wine will pair delightfully with a variety of dishes, from grilled T-bone steaks with chimichurri sauce, to miso-marinated sea bass or grilled salmon. For a perfect cheese pairing, Fiscalini Bandage Wrapped Cheddar, patterned after traditional English Cheddar, has the fullness, complexity, and ambition to match this wine.

VARIETAL:	91% CABERNET SAUVIGNON, 6% PETIT VERDOT, 3% CABERNET FRANC
APPELLATION:	NAPA VALLEY
HARVEST DATES:	SEPTEMBER 25, 2015
AGING:	17 MONTHS IN 36% NEW AMERICAN OAK
AGING POTENTIAL:	8 TO 12 YEARS
ALCOHOL:	14.9%
RELEASE DATE:	OCTOBER 2017
CASES PRODUCED:	17,311
SRP:	\$64