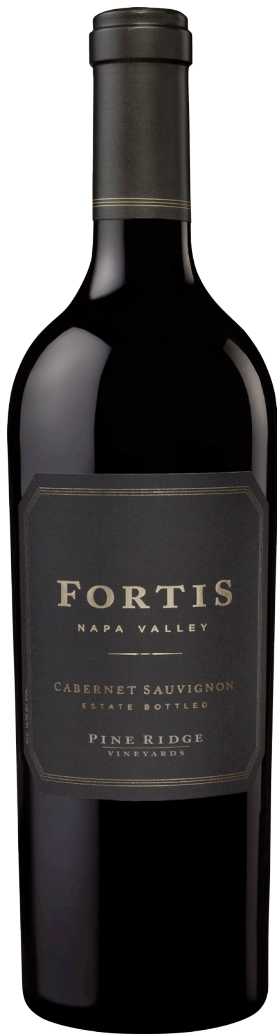


PINE RIDGE

VINEYARDS

2011 FORTIS CABERNET SAUVIGNON

INSPIRED BY OUR COMMITMENT TO QUALITY AND INNOVATION, A VISION EMERGED IN 2003 TO PRODUCE A WINE THAT WOULD EMBODY THE ABSOLUTE BEST OUR ESTATE VINEYARDS HAVE TO OFFER. BY CAREFULLY CONSTRUCTING A TÊTE DE CUVÉE FROM THOSE VINEYARD BLOCKS THAT EMERGE AS STANDOUTS FROM THE VINTAGE, REGARDLESS OF APPELLATION, WE'VE CREATED AN ULTRA-RESERVE CABERNET, DICTATED ONLY BY THE PHILOSOPHY OF "SIMPLY THE BEST."



VINEYARDS Only the finest blocks of the most outstanding fruit are selected from our 200 acres of estate vineyards across the Napa Valley for this special bottling. Every vintage, the appellation composition of this wine will vary depending upon the performance and character of each vineyard. For 2011, the blend is composed of 50% Stags Leap District, 47% Rutherford and 3% Oakville fruit.

HARVEST AND WINEMAKING The mild 2011 vintage allowed for a long hang time, resulting in evenly ripe, complex flavors in the berries. The fruit for this wine was harvested at an optimal level of ripeness late September through late October. Fermentation took place at a high temperature to ensure that maximum extraction was achieved before the wine was racked to 60% new French oak barrels. The wine was aged in barrel for a total of 18 months before bottling.

TASTING NOTES The 2011 FORTIS presents an opaque, ruby-black hue in the glass and a bounty of alluring aromas. Ripe black cherry, dark blackberry and black plum lead into touches of vanilla sugar, toasty oak and baking spice. The palate is opulent and impeccably-structured, framed by plush tannins and opening with lush cherry, blackberry pie and cassis fruits that fade into impressions of creamy caramel, fine cocoa and freshly-roasted espresso bean that persist through the enduring finish.

PAIRING This powerful, magnificent Cabernet will rightfully be the centerpiece of any table it graces, so a simple yet robust meal would make its most appropriate partner. Pair the 2011 FORTIS with roasted New York strip loin with roasted root vegetables and Lacinato kale, or with Ossau Iraty, a French ewe's milk cheese, for an impeccable cheese course.

VARIETAL:	91% CABERNET SAUVIGNON, 4% PETIT VERDOT, 3% MALBEC, 2% CABERNET FRANC
RELEASE DATE:	SEPTEMBER 1, 2014
AGING POTENTIAL:	UP TO 15 YEARS
APPELLATION:	NAPA VALLEY
SRP:	\$175
ALCOHOL:	14.3%