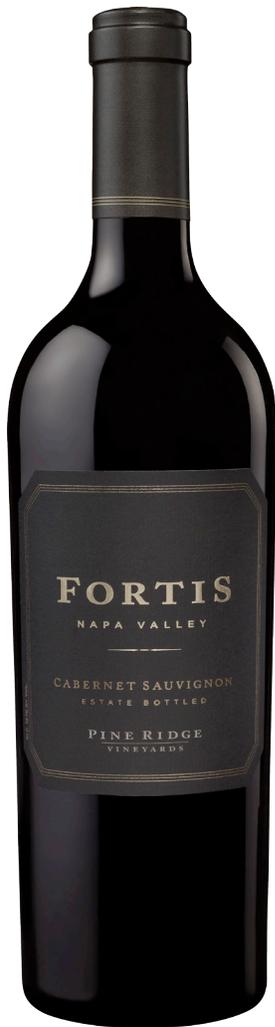
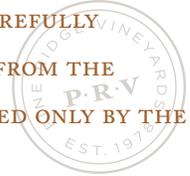


PINE RIDGE

VINEYARDS

2012 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 2012, the blend is composed of 37% Stags Leap District, 30% Oakville, 21% Howell Mountain and 12% Rutherford fruit.

HARVEST AND WINEMAKING With consistently mild temperatures throughout spring and summer, 2012 was a stellar vintage in Napa Valley, allowing slow, even ripening and yielding exquisite, balanced fruit. The fruit for this wine was harvested at an optimal level of ripeness in mid-October. The berries were hand-harvested at night, carefully sorted and destemmed to tank, where fermentation took place. Then, the wine was racked to 60% new French oak barrels, where it was aged for 18 months prior to bottling.

TASTING NOTES Our 2012 FORTIS presents an immense and captivating bouquet filled with black cherry, boysenberry jam and cassis fruit, intermingled with nuances of freshly ground espresso, dark baking cocoa, sweet spice and toasty oak. The palate is exquisitely plush and mouthfilling, rushing with flavors of ripe raspberry, blackberry pie and black plum, supported by a framework of elegant tannins and touches of creamy vanilla, silky chocolate and toasted brioche that remain through the lengthy, alluring finish.

PAIRING This stellar bottling will surely dazzle any table, so a substantial yet simply-prepared meal, such as New York strip loin with creamy grits and seasonal vegetables, would make a fabulous pairing. This opulent Cabernet would complete an incredible cheese course if served alongside a three-year aged Gouda.

VARIETAL:	84% CABERNET SAUVIGNON, 11% PETIT VERDOT, 5% MALBEC
RELEASE DATE:	MAY 1, 2015
AGING POTENTIAL:	UP TO 15 YEARS
APPELLATION:	NAPA VALLEY
ALCOHOL:	14.5%