

# PINE RIDGE

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## VINEYARDS

### 2015 FORTIS

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



**VINEYARDS** For this special bottling, only the finest blocks of the most outstanding fruit are selected from our 47 acres of estate vineyards in the Stags Leap District. Each year there are a few blocks that stand out as stellar among the others. These blocks are designated for FORTIS.

**HARVEST** 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.

**WINEMAKING** The grapes were hand harvested at night, carefully sorted in the vineyard, and brought to the cellar and destemmed. The grapes received a cold soak, followed by fermentation at a high temperature to ensure maximum extraction was achieved. Then, the wine was racked to 100 percent new French Seguin Moreau Içône oak barrels, where it was aged for 27 months prior to bottling.

**TASTING NOTES** The 2015 FORTIS shows a classic Bordeaux nose with pencil lead, dark fruit aromas, plum, and earth. Elegant with rich fruit intensity expressing dark cherries, concentrated blackberry jam, mocha, espresso, and vanilla. An expansive palate leads to a long, ripe, polished finish. We barrel age the wine in our winery's caves to mature flavors and integrate plush, layered textures. This is a seamless wine with great finesse that will continue to age gracefully.

**PAIRING** To fully appreciate the complexity of this wine, serve it with simple foods such as a juicy sirloin steak with garlic butter, or braised short ribs with herbed polenta. The ultimate pairing is a glass of 2015 FORTIS with a cheese course. It needs a hard cheese of heightened flavor and depth, such as an aged Pecorino Toscano. Robust and meaty, with hints of melted butter and lemon, a well-made Tuscan pecorino is the cheese equivalent of a grilled lamb chop. What better wine with such a savory cheese than this sumptuous *tête de cuvée*?

VARIETAL:	97% CABERNET SAUVIGNON, 3% MALBEC
APPELLATION:	STAGS LEAP DISTRICT, NAPA VALLEY
HARVEST DATES:	SEPTEMBER 8-14
BARREL AGING:	27 MONTHS IN 100% NEW FRENCH OAK
ALCOHOL:	14.9%
RELEASE DATE:	SEPTEMBER 2018
AGING POTENTIAL:	UP TO 15 YEARS
PRICE:	\$225
CASES PRODUCED:	843