

PINE RIDGE

VINEYARDS

2022 NAPA VALLEY CABERNET SAUVIGNON

CABERNET SAUVIGNON IS SYNONYMOUS WITH NAPA VALLEY AND HAS ALWAYS BEEN AT THE CORE OF OUR WINEMAKING PROGRAM AT PINE RIDGE VINEYARDS. OUR NAPA VALLEY CABERNET SAUVIGNON IS A COMBINATION OF ESTATE FRUIT FROM STAGS LEAP, HOWELL MOUNTAIN, OAKVILLE, RUTHERFORD AND CARNEROS, AND GRAPES FROM SELECT NAPA VALLEY GROWERS WITH A FOCUS ON SOURCING AROUND OUR HOME IN THE STAGS LEAP DISTRICT.

VINTAGE

The 2022 growing season in Napa Valley saw record-breaking weather events, with 80% of the total rainfall arriving before the new year. This filled vineyard ponds for the first time in two years but was followed by the driest three months on record, leading to an early bud break. Despite the dry spell, healthier canopies resulted from earlier rains. The summer was generally average but slightly warmer than 2021. Harvest started 5 to 7 days earlier than the previous year and was 15% lighter but of exceptional quality. A Labor Day heat wave accelerated harvest, later cooled by a late September rain event. Overall, the 2022 harvest was the most condensed in recent memory.

VITICULTURE & WINEMAKING

Since our founding in 1978, Pine Ridge Vineyards has invested in 160 acres of estate vineyards, 47 of which are in our home appellation, Stags Leap District. The 2022 vintage was harvested from September 1st to November 2nd. The grapes were hand-picked at night, carefully sorted in the vineyard, then brought to the cellar and de-stemmed. This meticulous care taken in the vineyard by our Viticulture Director Gustavo Aviña and his crew delivered bright, ripe fruit, with substantial mouthfeel and complexity. Following a cold soak, a high-temperature fermentation occurred to ensure maximum flavor and color extraction. The wine was racked to 35% new French oak and 15% new American oak barrels and aged for 18 months prior to bottling. 50% was aged in neutral French Oak to maintain the freshness and elegance of the vintage.

TASTING & PAIRING NOTES

An enticing mélange of baking spices intermingled with the mouth-watering aromas of a cherry raspberry compote demands a more in-depth sensory experience. Multiple, varied flavors of cranberry sauce, oven baked shortbread and strawberry jam explode on the palate, culminating in a sweet, juicy, round mid-palate. The acidic backbone provides focus to the lush texture of the wine and drives forward toward notes of vanilla and molasses. These meld nicely with aromatics of fresh blueberries, framed by the soft tannin finish. This wine is very quaffable now and will benefit from cellaring for the next 10 years. Well-seasoned beer can chicken, with mashed potatoes and grilled broccolini would be a welcome pairing to rival the bountiful fruit contained in this wine.

ANALYSIS

VARIETALS

81% Cabernet Sauvignon, 10% Petite Sirah,
5% Malbec, 3% Merlot, .5% Cabernet Franc &
.5% Petit Verdot

ALCOHOL

15.5%

PH

3.80

TA

5.9 g/l



KEY BRAND FACTS

- Sourced from our premier sites set throughout the Napa Valley including our estates in Stags Leap, Howell Mountain, Oakville, Rutherford and Carneros
- Napa Valley pioneer with over 40 years' experience
- Certified Sustainable in the Vineyards and Cellar practices

