

Pine Ridge,
Stags Leap Cabernet Sauvignon 2022
Napa Valley, California, USA

PINE RIDGE
VINEYARDS



Grape Varieties **97% Cabernet Sauvignon**
2% Malbec
1% Petit Verdot

Winemaker **Joshua Mendoza Widaman**

Closure **Natural Cork**

ABV **15.5%**

Acidity **6g/L**

Wine pH **3.68**

Bottle Sizes **75cl**

Notes **Carbon Neutral, Sustainable,
Vegetarian, Vegan**

PRODUCER

This 80-hectare estate was founded in 1978 when Gary Andrus planted the property's original vineyard in Stags Leap on a terraced hillside flanked by a ridge of pine trees. They now have vineyards across five sub-zones in Napa: four in the Stags Leap District, three in Rutherford, three in Carneros and one each in Howell Mountain and Oakville. This diversity gives winemaker Josh Widaman many different blending options from which to choose each year, the results of which can be seen in the stunningly high quality of the wines they produce.

VINEYARDS

Pine Ridge Vineyards was instrumental in establishing Stags Leap District as a distinct viticultural area within Napa Valley. The Stags Leaps District Cabernet Sauvignon is produced from a selection of grapes from all four of the Pine Ridge estate vineyards. The wine beautifully exhibits the complex characteristics and exquisite balance achieved by blending grapes grown in the vineyards' diverse soils, ranging from gravelly loam to volcanic rhyolitic tuff.

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 five to seven 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.

VINIFICATION

The grapes were hand-harvested at night to retain freshness and acid levels, and then gently pressed. The must was then cold-soaked for gentle extraction and fermented in stainless steel, concrete, and oak barrel fermenters. Rigorous pump-overs, increasing during the peak of fermentation, developed deep colour, rich varietal character, and fine tannins in the wine. The wine was aged in 60% new French oak barrels to meld the bright fruit expression with oak spice nuances. After three months of ageing, the vineyard components were blended and matured for 20 months in barrel.

TASTING NOTES

Lifted aromas of ripe red cherry and raspberry, supported by nuances of cocoa and a delicate floral note. The palate is polished and concentrated, with a supple core of red and black fruits carried by fine, well-integrated tannins. Subtle oak-derived spice and a lingering mineral thread reflect the Stags Leap District's distinctive terroir. The finish is long, with impressive purity and balance. While approachable now, this Cabernet will reward further cellaring and benefits from decanting in its youth.