

PINE RIDGE

THE TRAVELER'S SERIES

WINE FROM BEYOND THE TRAIL.

2021

CABERNET SAUVIGNON

For more than 45 years, Pine Ridge Vineyards has been crafting acclaimed wines in the heart of the Stags Leap District of Napa Valley, just off the region's renowned Silverado Trail. Our Traveler's Series goes beyond the trail and marries our decades-long experience producing authentic Cabernet Sauvignon with our intimate knowledge of the variety's diverse terroir, putting us in a position to explore a new expression that honors our winemaking legacy. Our Traveler's Series is our most readily accessible Cabernet Sauvignon, with layers of juicy fruit and a soft texture, crafted in a classic Pine Ridge style.

VINTAGE

The 2021 growing season was one of the best vintages in recent memory and served as a reminder that Cabernet Sauvignon thrives in Napa Valley and even slightly off-the-trail areas in northern California. Although it was one of the driest years on record, the summer growing conditions allowed for cool nights and sunny days with no unfavorable weather events allowing for smooth and even ripening. Fruit was night harvested between September 15 and October 12.

VITICULTURE & WINEMAKING

Our grower relationships in Napa Valley led us on a path to discover hidden gems in neighboring winegrowing regions, like Solano and Sonoma counties, where high quality Cabernet often goes unnoticed. With guidance from our Viticulture Director Gustavo Aviña, and the expertise of our Pine Ridge winemaking team, we ventured off the trail and discovered superior quality fruit that represents our ideal expression of Cabernet Sauvignon. Crafted from up to 7 premiere vineyards across three appellations and fermented in separate lots before being meticulously blended to create a wine with layers of fruit, complexity, plush texture and approachable upon release.

TASTING NOTES

Our inaugural release opens with inviting aromas of chocolate covered strawberry, complemented by subtle notes of blueberry and mocha. The palate is filled with juicy red fruits, such as pomegranate and raspberry, which become more pronounced as the wine opens up. The addition of baking spices adds depth and complexity alongside firm yet well-integrated tannins balanced by a lifted acidity that adds length to the intriguing finish.

FOOD PAIRINGS

With layers of fruit and firm tannins, this wine is a natural pairing with grilled meats and fire-roasted vegetables, and fowl cooked over an open fire.

ANALYSIS		
APPELLATION		VARIETAL
Solano (47%), Sonoma (29%), and Napa (24%)		85% Cabernet Sauvignon, 14% Merlot & 1% Zinfandel
PH 3.59	TA 6.4 gm/100ml	ALC. BY VOL. 15%
LIGHTWEIGHT GLASS LESS CARBON EMISSIONS		

