

**Pine Ridge Winery****2004 Cabernet Sauvignon
(Oakville)**

This is the fourth Cabernet Sauvignon from Pine Ridge's Oakville vineyard that is near the Napa River. And it's a beauty reminiscent of the gravel and clay soils, especially in the nose with aromas of dusky earth and hints of dark red fruit and some oak. In the mouth, there's a feeling of sweet, bright, ripe fruit backed up by excellent acidity. It finishes long and delicious. It has some astringency, so hold it for a year and drink it over the next 15.

The vineyard was planted with three different clones and features the famous clone 7, which was first planted here in 1988. The crushed grapes – juice and skins – were macerated for 40 days and the wine was then transferred to French oak barrels for 16 months. The stated alcohol is 14.1 percent and there were less than 2,000 cases produced.

Reviewed February 21, 2008 by [Alan Goldfarb](#).

THE WINE

Winery: [Pine Ridge Winery](#)

Vintage: 2004

Wine: Cabernet Sauvignon

Appellation: [Oakville](#)

Grapes: [Cabernet Sauvignon](#) (82%), [Merlot](#) (13%), [Cabernet Franc](#) (4%), [Petit Verdot](#) (1%)

Price: \$75.00

THE REVIEWER**Alan Goldfarb**

Alan Goldfarb has been writing about and reviewing wine for 17 years. His reviews have been published in the *St. Helena Star*, *San Jose Mercury*, *San Francisco Examiner*, *Decanter*, and *Wine Enthusiast*, among others. Not once has he used a point system, star system, or an iconic symbol to quantify a wine. What counts in Mr. Goldfarb's criteria when judging a wine is: how it tastes in the glass; is it well-constructed; its food compatibility; and presence of redeeming regional attributes.