

# PRIDE

## MOUNTAIN VINEYARDS

*Library Release*

### 2011 MERLOT

63% NAPA | 37% SONOMA



blend

93% MERLOT

7% CABERNET SAUVIGNON

aging

16 MONTHS

40% NEW FRENCH

abv

14.4%

Pride Mountain Vineyards sits high atop Napa Valley's Spring Mountain, at the site of the historic Summit Ranch, where wine grapes have been grown since 1885. Our beautiful estate includes wine caves dug deep into the mountains and the ruins of the old stone Summit Winery dating to 1890. As you walk the vineyards, there are 360-degree views with Mount St. Helena and the Vaca Mountains to the north and east and the Sonoma Coastal Ranges to the west and south. It's simply breathtaking.

Above the fog line, Pride's estate vineyards bask in sunshine, receiving 27% more UV light than the valley floor. Elevation and afternoon breezes off the Pacific Ocean moderate the climate, maintaining freshness and vibrancy in the ripe and concentrated fruit. It is this climatic specificity that defined the growing conditions in 2011, completely separate from that which was experienced on the valley floor. As the valley was inundated with rain and fog, the mountains experienced a long and dry fall, the late rain refreshing the soils, increasing our ability to dry farm. After the rains, the sun returned, allowing Pride's estate fruit to ripen to perfection, with great finesse. Merlot was hand-harvested by our vineyard crew throughout October, each block picked in multiple passes to ensure optimal ripeness.

Pride Mountain Vineyards was founded in 1990 by Jim and Carolyn Pride. Today, the winery is owned by the second generation of the Pride family.

## THE WINE

The 2011 Merlot is incredibly floral with hibiscus, rose, and bergamot tea. Exotic scents of five spice and hoisin mingle with dried cherry and bramble. The highly aromatic nose is mirrored on the palate, which shows a beautifully layered range of ripe red fruits, candied violets, citrus zest, and steeped-tea tannins. The finish is lingering with exceptional perfumed intensity, showcasing a classically restrained mountain vintage where the fruit shares center stage with the other actors. If decanting for sediment, do so right before serving. The wine develops nicely in the glass without extended aeration. While this wine has entered a peak drinking window, it should hold at this harmonious peak and develop further for years to come, sharing both cerebral delights and mouth-coating pleasure.



### INSTAGRAM

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### WEBSITE

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