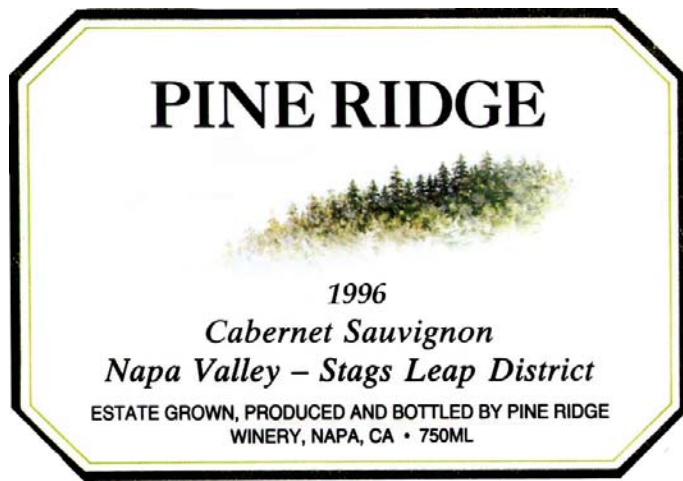


PINE RIDGE



1996 CABERNET SAUVIGNON STAGS LEAP DISTRICT

ORIGIN: Our estate-bottled 1996 Cabernet Sauvignon, Stags Leap District produced in the Bordeaux style masterfully blends 86% Cabernet Sauvignon, 7% Petit Verdot, 5% Merlot, and 2% Cabernet Franc. You'll immediately notice the renowned supple tannins and black cherry fruit flavors from this world famous appellation.

VINEYARD: The unique climate of the Stags Leap District results in slow, even fruit development because of San Pablo Bay marine influences combined with moderate temperatures, foggy mornings, and warm late afternoons throughout the growing season. Most of our estate vineyards grow on steeply-terraced hillsides with Bale clay loam soils. The Bordeaux varietals are densely planted, with spacings ranging from 4 x 6 feet to as narrow as 3 x 5 feet, which allow competition between the vines, producing lower yields per vine with a greater intensity of flavor.

WINEMAKING: The grapes were harvested in mid September, pumped over traditionally and macerated on the skins for 22-33 days. The wine was pressed to barrel for malolactic fermentation, and aged in new, heavily-toasted French oak barrels for 17 months. The wine was bottled in April 1998 without fining or filtration.

TASTING NOTES: Black cherry, cassis, cedar, and oak aromas surround tobacco in this full-bodied Cabernet with concentrated red and black fruit flavors. Firm, silky tannins and a toasty, caramel finish makes this blend enjoyable now or cellar twelve years or more.

The vintage produced 3,110 cases including 1.5L, 3.0L, and 6.0L formats.