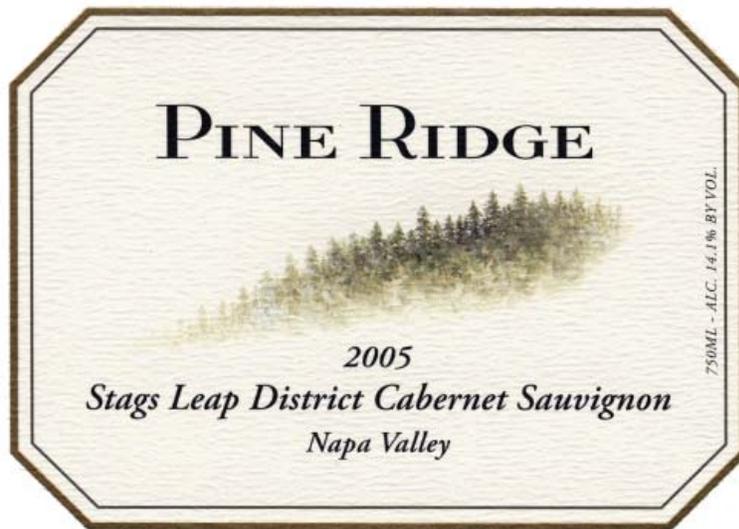


PINE RIDGE



2005 STAGS LEAP DISTRICT CABERNET SAUVIGNON

ORIGIN: This Cabernet Sauvignon, with its supple tannins and black cherry fruit flavors, is a pure expression of the world-famous Stags Leap District appellation. The 2005 Stags Leap District Cabernet Sauvignon is produced in the Bordeaux style by carefully blending 89% Cabernet Sauvignon, 6% Petit Verdot and 5% Merlot.

VINEYARD: The Stags Leap District's climate leads to slow, even fruit development. San Pablo Bay marine influences result in moderate temperatures, foggy mornings, and warm late afternoons throughout the growing season. The majority of our estate vineyards in this region 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 early September, pumped over traditionally and macerated on the skins for 24 - 28 days. The wine was pressed to barrel for malolactic fermentation, and aged in 75% new and 25% one-year-old heavily-toasted French oak barrels for 15-17 months. The wine was bottled in March 2007.

TASTING NOTES: Bursting with ripe red and black cherry and berry fruit, dark chocolate and tobacco leaf. Touches of smoke, brown sugar, spicy clove and dark fruit hint at the complexity that proper aging will bring. The palate lives up to the promise of the nose with loads of sweet cassis, black cherry and berry flavors. Well-integrated tannins are firm but silky, balancing the weight of the rich fruit perfectly for a velvety, full-bodied wine that drink beautifully now and can be kept 10 - 12 years.

This vintage produced 3,500 cases in addition to 1.5L, 3.0L, and 6.0L formats. \$80 retail