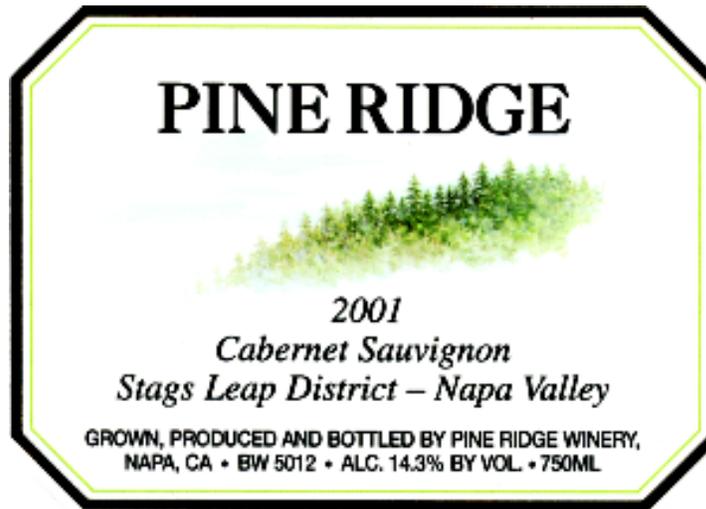


PINE RIDGE



2001 *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 estate-bottled 2001 Stags Leap District Cabernet Sauvignon is produced in the Bordeaux style by carefully blending 88% Cabernet Sauvignon, 8% Petit Verdot, 3% Malbec and 1% Cabernet Franc.

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 late September and the first week of October, pumped over traditionally and macerated on the skins for 24-33 days. The wine was pressed to barrel for malolactic fermentation, and aged in 85% new, and 15% one-year-old heavily-toasted French oak barrels for 17 months. The wine was bottled in May 2003 without fining or filtration.

TASTING NOTES: Rich aromas of black cherry, earth and cocoa dominate this medium to full-bodied Cabernet. A silky, supple entry is followed by a mid-palate marked by flavors of blueberry, chocolate and dark fruits. The finish is expansive, concentrated and complex. With its firm, well-structured tannins it may be consumed now or cellar aged for up to ten years for future enjoyment.

The vintage produced 5,200 cases in addition to 1.5L, 3.0L, and 6.0L formats.