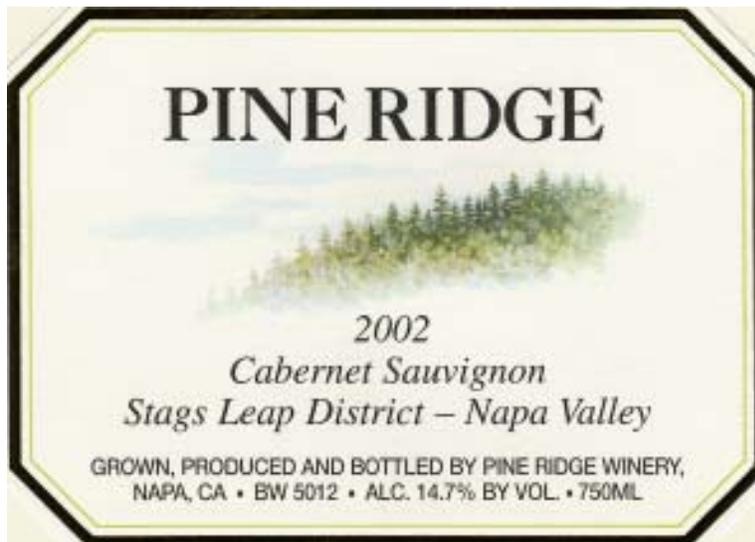


PINE RIDGE



2002 *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 2002 Stags Leap District Cabernet Sauvignon is produced in the Bordeaux style by carefully blending 86% Cabernet Sauvignon, 6% Petit Verdot, 5% Malbec and 3% 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 18-29 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 June 2004 without fining or filtration.

TASTING NOTES: The 2002 vintage boasts lush aromas of blueberry, cherry, blackberry, vanilla and sweet cream. The rich, silky mid-palate is notable for its structure and weight. This Cabernet Sauvignon has an expansive finish laced with flavors of vanilla and blackberry jam. With its firm, well-structured tannins, it may be enjoyed now or cellared for 10 years or more.

The vintage produced 3,963 cases in addition to 1.5L, 3.0L, and 6.0L formats.