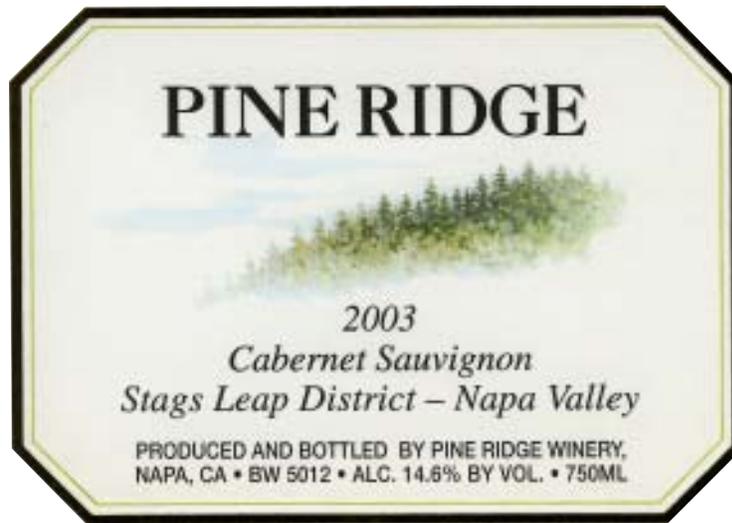


PINE RIDGE



2003 *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 2003 Stags Leap District Cabernet Sauvignon is produced in the Bordeaux style by carefully blending 82% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot and 1% Malbec.

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 the first two weeks of October, pumped over traditionally and macerated on the skins for 29-42 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 15-17 months. The wine was bottled in April 2005.

TASTING NOTES: Sweet and smoky on the nose, the 2003 vintage pairs tempting aromas of black cherry, cassis, unsweetened chocolate and vanilla with hints of cedar. The silky, expansive palate evokes a medley of ripe blueberry, blackberry and cherry flavors, woven with brooding notes of smoke and tobacco. Supple tannins highlight a long, full finish, accented by a range of dried currant, white pepper, vanilla and cream. This wine may be enjoyed now or cellared for 10 years or more.

This vintage produced 3,013 cases in addition to 1.5L, 3.0L, and 6.0L formats.