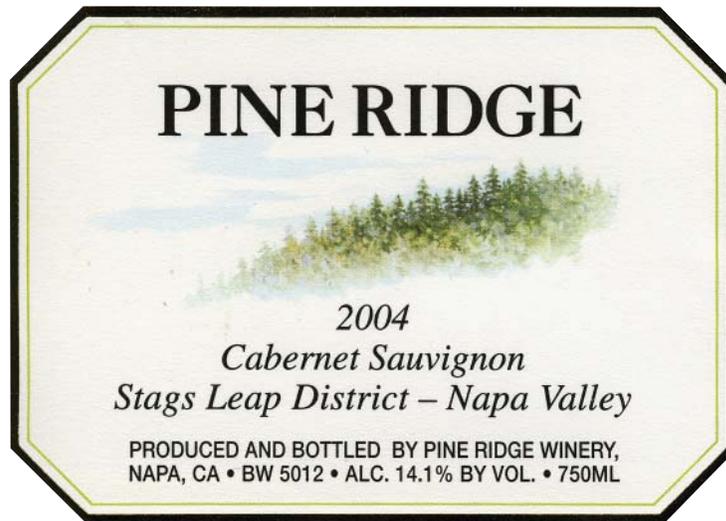


PINE RIDGE



2004 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 2004 Stags Leap District Cabernet Sauvignon is produced in the Bordeaux style by carefully blending 86% Cabernet Sauvignon, 6% Merlot, 4% Cabernet Franc, 3% 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 early September, pumped over traditionally and macerated on the skins for 36-40 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 May 2006.

TASTING NOTES: Ripe and concentrated on the nose, the 2004 vintage offers exquisite aromas of currant, blackberry, black cherry and raspberry, laden with dark chocolate, clove and tobacco. This medium to full-bodied Cabernet boasts a soft, supple texture of ripe cherry and blackberry, with an extended finish highlighted by black cherry, tobacco and brown cinnamon. This wine may be enjoyed now or cellared for 10 years or more.

This vintage produced 2,118 cases in addition to 1.5L, 3.0L, and 6.0L formats.