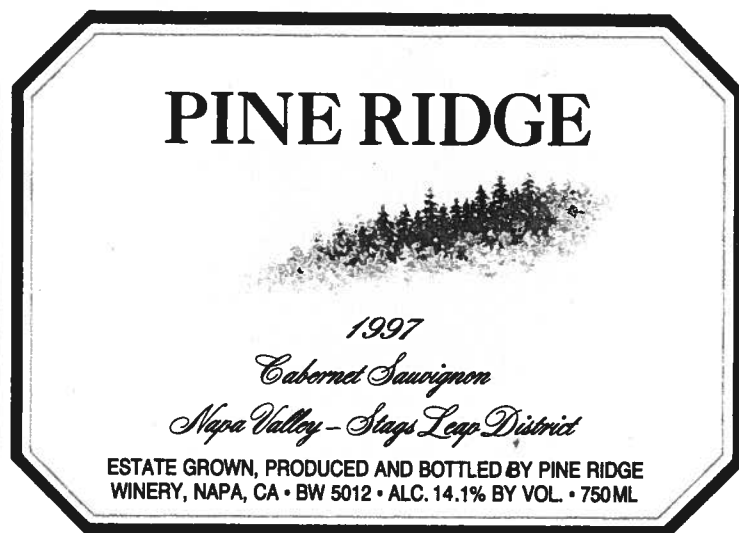


PINE RIDGE



1997 CABERNET SAUVIGNON *STAGS LEAP DISTRICT*

ORIGIN: Our estate-bottled 1997 Cabernet Sauvignon, Stags Leap District produced in the Bordeaux style masterfully blends 79% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc, 4% Petit Verdot, and 2% Malbec. You'll immediately notice the renowned supple tannins and black cherry fruit flavors from this world famous appellation.

VINEYARD: The unique climate of the Stags Leap District results in slow, even fruit development due to the San Pablo Bay marine influences combined with moderate temperatures, foggy mornings, and warm late afternoons throughout the growing season. Most of our estate vineyards in this appellation 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 20-27 days. The wine was pressed to barrel for malolactic fermentation, and aged in 90% new, and 10% one-year-old heavily-toasted French oak barrels for 17 months. The wine was bottled in May 1999 without fining or filtration.

TASTING NOTES: Black cherry, cassis, cedar, and oak aromas surround tobacco in this full-bodied Cabernet with concentrated red and black fruit flavors. Firm, silky tannins and a toasty, caramel finish makes this blend enjoyable now, as well as in the future.

The vintage produced 4,500 cases including 1.5L, 3.0L, and 6.0L formats.