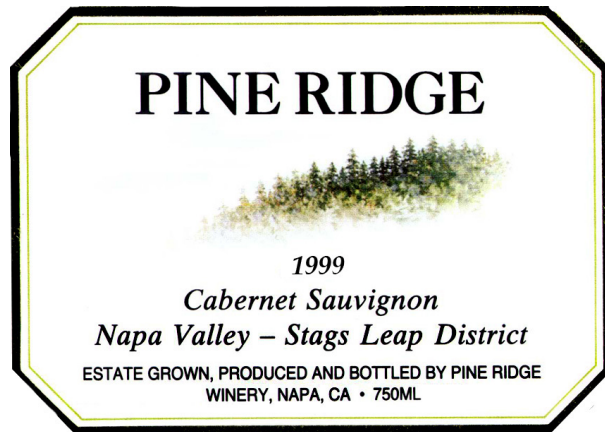


PINE RIDGE



1999 CABERNET SAUVIGNON STAGS LEAP DISTRICT

ORIGIN: Supple tannins and black cherry fruit flavors are immediately noticeable from this world-famous Stags Leap District appellation. The estate-bottled 1999 Cabernet Sauvignon, Napa Valley - Stags Leap District is produced in the Bordeaux style by carefully blending 80% Cabernet Sauvignon, 6% Petit Verdot, 8% Merlot, 3% 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 20-27 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 16 months. The wine was bottled in April 2001 without fining or filtration.

TASTING NOTES: Black cherry, cassis, blackberry flavors dominate this full-bodied Cabernet. A broad, sweet and silky entry precedes a toasty, vanilla-mocha, chocolate and cherry finish. With its firm, well-structured tannins it may be consumed now or cellar aged for future enjoyment.

The vintage produced 5,067 cases in addition to 1.5L, 3.0L, and 6.0L formats.