



## 2002 J. Daniel Cuvee

Lail Vineyards traces its origins back five generations to the founding of Inglenook Vineyards in 1879 by our great, great, grand-uncle, Gustav Niebaum. Each of the generations has had the mission and the passion to produce wines which are considered at the pinnacle of quality.

Once again, the 2002 vintage of J. Daniel Cuvee is made from lots of Cabernet Sauvignon. The wine is a pure expression of the bountiful sunlight in the growing season which culminated in very ripe fruit. The select small lots were sourced from the Lail Vineyards estate vineyard on Howell Mountain and the Phillips Family Vine Hill Ranch in the Oakville appellation. Both vineyards are managed by Michael Wolf.

Due to the painstaking and detailed selection of lots to go into the final blend, just 900 cases were produced

Winemaker's Notes: The bouquet is intense and wonderfully complex with notes of cacao, crème de cassis, coconut, ripe juicy cherry with layers of exotic spices. In the mouth, the wine is full and generous. There are layers of sweet red fruit, oak flavors and creamy characters. The soft texture and low acidity gives the feel of a seamless finish.

The wine showed beautifully at the time of release and should continue to develop until the year 2020. We recommend decanting the wine one to two hours prior to serving.

Proprietors: The Lail Family —Robin, Jon, Erin and Shannon

The Wine: 100% Cabernet Sauvignon

Barrels: Aged 20 months in 70% new French Oak Barrels

Winemaker: Philippe Melka

Production: 900 cases

Vineyards: Howell Mountain and Oakville

Release Date July, 2005

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