

# Lail Vineyards

## 2001 J. Daniel Cuvee



Our proprietary blend has classically been made from Cabernet Sauvignon and Merlot. In 2001 higher than normal temperatures in July and early August stressed the Merlot vines too early— however, the Cabernet ripened to maturity under great weather conditions. This resulted in our cuvee being made up solely of small lots of Cabernet Sauvignon. Yields were down by 25% averaging 2.5 tons per acre. Just 1,000 cases were produced.

Each year we strive to produce wines of escalating brilliance and delight. The attention to minute details begins in the vineyards and carries to nuances and subtleties in the winemaking phase. We believe the 2001 J. Daniel Cuvee evidences the continuing journey to the pinnacle of excellence. The wine has been described as follows:

“The finest effort yet produced...complex notes cascade from the glass of this opaque, ruby/purple colored wine. Structure, medium bodied, moderately tannic and oh so pure and layered.” 93 POINTS

—Robert M. Parker, Jr., *The Wine Advocate*

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

THE WINE: 100% Cabernet Sauvignon

BARRELS: Aged 20 months in French oak barrels, 70% new barrels

WINEMAKER: Philippe Melka

PRODUCTION: 1,000 cases

VINEYARDS: Howell Mountain, Oakville

RELEASE DATE: September 1, 2004

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