Lail Vineyards



2003 Blueprint

Lail Vineyards traces its Napa Valley origins back five generations to the founding of Inglenook Vineyards by our great, great grand-uncle, Gustav Niebaum in 1879. Continuing the family's uncompromising quest for excellence, each vintage we seek to produce wines considered among the finest in the world.

Blueprint is aptly named as it is the stylistic outline of our more complex flagship wine, J. Daniel Cuvee. It is a proprietary red wine meaning that its components – Cabernet Sauvignon and Merlot –generally vary in their percentage of the blend from year to year. The goal is to make the best blend that the vintage has to offer. In the 2003, the blend is 82%Cabernet and 18% Merlot.

The grapes for this charming wine come from outstanding vineyards in several appellations in Napa Valley including Howell Mountain, St. Helena, Oakville, and Yountville. The lots are blended to produce a wine which marries well with a host of different foods including grilled or broiled steaks, salmon, loin pork roasts or chops, hamburgers, and grilled or roast chicken. The wine is elegant and beautifully integrated and has an appealing depth of flavors. Whether the wine is served at an important occasion or a simple dinner at home, we believe it will add a note of pleasure to the meal.

Philippe Melka has been our winemaker at Lail Vineyards since our inaugural vintage in 1995. He says," The color of the 2003 Blueprint is an inviting deep red. Complex fragrances found in the nose include crème de cassis, current, smoked meat and plums. The wine is generous, harmonious and voluptuous on the palate. It is smooth and layered with notes of plum, fig and earth."

Proprietors: The Lail Family —Robin, Jon, Erin and Shannon The Wine: 82% Cabernet Sauvignon and 18% Merlot Barrels: Aged 20 months in French Oak Barrels 40% new barrels Winemaker: Philippe Melka Production: 1400 cases Vineyards: St. Helena, Oakville, and Yountville Release Date: March 1, 2006 Contact: customerservice@lailvineyards.com