

Lail Vineyards

2004 J. Daniel Cuvee



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

The Wine: 96% Cabernet Sauvignon & 4% Merlot

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

Winemaker: Philippe Melka

Production: 400 cases

Vineyards: Howell Mountain and Oakville

Release Date: May 29, 2007

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Lail Vineyards traces its origins back five generations to the founding of Inglenook Vineyards in 1879 by our great, great grand uncle, Gustav Niebaum. The recurring mission statement from that time to this, five generations later, is to pursue the unending quest for excellence in the wines we produce. Our motto is “Pride, not profit.”

The 2004 growing season was fairly dry with temperatures above average resulting in an early harvest (one month earlier than normal). The Cabernet grapes from our different vineyards were harvested between September 13th and October 1st. Tonnage was small resulting in a yield of only 400 cases, the smallest production for Lail Vineyards since our first harvest in 1995.

Our winemaker, Philippe Melka comments that *“the wine, made from a blend of 96% Cabernet Sauvignon and 4% Merlot, already reveals the ingredients of a ‘grand vin’.* The amazing intensity of aromas combines black currant, tobacco, cigar box, licorice and minerals. There is perfect harmony in the mouth with a combination of lush, sweet character and longevity. Today the wine shows as the most complex J. Daniel Cuvee Lail Vineyards has produced so far.”

Critic Robert Parker commented *“the wine exhibits an inky/ purple color, along with a beautiful bouquet of graphite, blueberries, black raspberries, licorice and cassis. Possessing superb fruit and ripeness as well as abundant tannins, richness, full-bodied opulence and an admirable finish, it will benefit from 2-3 years of cellaring and should drink well for two decades.”*

- 93 points -

After tasting the 2004 Lail Vineyards J. Daniel Cuvee, the legendary Stephen Spurrier commented, *“This wine can stand up to any great wine from any region.”*

For your fullest enjoyment of this vintage, please decant the wine one to two hours prior to serving.