



AMERICA'S GRAND WINE ESTATE

*Rubicon Estate*

## 2007 CASK CABERNET SAUVIGNON



### HISTORY

Rubicon Estate CASK Cabernet epitomizes the property's illustrious history and winemaking tradition. Francis and Eleanor Coppola's 1995 reunification of the Estate provided the inspiration to create a Cabernet Sauvignon that would pay tribute to John Daniel, Jr., the grand-nephew of founder Gustave Niebaum, who successfully ran Inglenook Winery from 1934 to 1964 and created wines since judged by critics to be among some of the best ever produced.

### THE VINEYARDS

Out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine, Rubicon Estate is farmed organically and certified by the California Certified Organic Farmers (CCOF).

More than half of the 235 planted-vineyard acres at Rubicon Estate are dedicated to growing ultra-premium Cabernet Sauvignon. The fruit that is earmarked for CASK grows in two estate vineyards: Chateau and Cohn. These two prominent Rutherford properties produce Cabernets with tremendous depth, rich color, profuse berry aromas, and the unmistakable flavor of ripe Bing cherries, which has become the characteristic hallmark of CASK. Although our flagship wine, Rubicon, is often comprised of fruit from the same vineyards, each wine features different lot selections and entirely custom *élevage* techniques.

### THE VINTAGE

The 2007 vintage was a winemaker's dream, and, quite possibly, the vintage of a lifetime. An unusually dry winter gave way to a warm, dry spring, which significantly reduced the crop size. These conditions produced very highly concentrated grapes. Consistent temperatures during the summer months ensured the fruit matured slowly and evenly. As a result, we saw full phenolic development in our red grapes and an ideal level of ripeness, thereby making it a perfect vintage for us. Harvest commenced in mid-September and ended on Halloween. With hardly any rain, we had the luxury of slowly bringing in the fruit, picking small lots of fruit at a time, only when optimally ripe. The lack of precipitation during harvest coupled with a lower yield overall produced fruit that's deeply expressive and highly aromatic.

### WINEMAKING NOTES

Consistent temperatures during the summer months ensured the fruit matured slowly and evenly. As a result, the Cabernet was able to develop the bright cherry and briary berry flavors we seek to achieve, along with fully mature tannins for a smooth, elegant mouthfeel. Fermentation proceeded rapidly because of the balanced nature and full phenolic development of the fruit. Maceration contributed to the highest level of flavor and color extraction. These factors created a CASK Cabernet that offers superb concentration, true depth of character, and an accentuated spice quality as a result of American oak cask maturation.

### TASTING NOTES

2007 CASK Cabernet is a striking beauty. An exotic perfume of cassis, flowers, spice, and oak is followed by luscious flavors of red cherries, currants, and wild blackberries. The supple tannins and rich core of fruit let you indulge now; however, the impeccable structure will allow CASK to age for many years to come. It is a classic representation of Rutherford Cabernet.

APPELLATION:	RUTHERFORD, CA
BLEND:	100% CABERNET SAUVIGNON
VINEYARD:	COHN, CHATEAU
BARREL REGIMEN:	13 MONTHS, 500L AMERICAN OAK PUNCHEONS
ALCOHOL:	14.5%
RELEASED:	JULY 4, 2010

  
Scott McLeod, Winemaker