



AMERICA'S GRAND WINE ESTATE®

*Rubicon Estate*

## 2008 CASK CABERNET SAUVIGNON



### HISTORY

In 1975, Francis Ford Coppola purchased the historic Inglenook property, intent on restoring the estate's legacy of creating the same world-class wines founder Gustave Niebaum and his grandnephew John Daniel, Jr. made for decades. Inglenook CASK wines, which were originally produced between 1934 and 1964, have been judged by critics to be among the best Cabernets ever made. Since 1995, the Coppola family has produced a new era of CASK wines that are crafted in the same tradition as those made more than a half-century ago.

### THE VINTAGE

2008 was a vintage delivering a small crop as a result of a dry winter followed by a spring frost. Summer issued in very warm temperatures that advanced the ripening process, and weather moderated in the fall allowing for adequate time to harvest at the peak of ripeness. The result yielded fruit with tremendous concentration and intense aromatics.

### WINEMAKING NOTES

Under the direction of consulting winemaker Stephane Derenoncourt, the grapes were hand-selected before being put in small fermenters where they macerated for 21 days to heighten the richness. The wine was barrel-aged in French oak to add complexity while traditional American oak barrels were used during the 16 months aging in our caves, which helped elicit a heightened roundness while preserving the fresh aspects of the grapes.

### TASTING NOTES

Aromas of concentrated dark, dried cherries and plum are predominant in the nose along with cassis, vanilla and hints of violets and spice. A dense structure with fine chalky tannins give weight into the finish for this classic Cabernet to age for many years to come.

APPELLATION:	RUTHERFORD, CA
BLEND:	100% CABERNET SAUVIGNON
VINEYARD:	CHATEAU, COHN, RED BARN, CREEK, GARDEN, WALNUT
BARREL REGIMEN:	16 MONTHS IN FRENCH AND AMERICAN OAK (NEW AND USED)
ALCOHOL:	14.8%
RELEASED:	SEPTEMBER 2011