

CASK CABERNET

Niebaum~Coppola Cask Cabernet embraces the spirit of those Inglenook Cask wines of the 40's and 50's, and more specifically, Cabernet grown on the Rutherford bench. This wine is a first for Niebaum~Coppola and represents the power and typicality of the historic estate. The 1995 Cask is decidedly Californian: 100% Cabernet Sauvignon aged entirely in American Oak puncheons. Cask Cabernet is an icon of the richness, power and intensity of American wine.

The Cask wines of Inglenook were always the finest wines of the property. In Captain Niebaum's era, his Cask Cabernets were the first wines that brought international acclaim to this remarkable estate. When Francis Coppola reunited the historic estate in 1995, one of his first desires was to revive the spirit of Cask wines under this great estate's identity as it exists today.

The Cask Cabernet is uniquely American: born of estate Cabernet Sauvignon, aged in American Oak puncheons, this wine is defined by its legacy and power. Exhibiting the unique soil characteristics that were recognized so long ago for the rare flavors that they impart, this wine reveals a richness, structure and complexity that is rare in any wine.

The first wine released from this property was Rubicon. A Bordeaux inspired blend aged in French Oak Barrels. The concept behind Cask is quite different. Like Rubicon, the Cask Cabernet is derived entirely from fruit which is grown on this estate, yet the singular focus on the Cabernet Sauvignon varietal and the unique

1995 CASK
Rutherford, California



cooperage distinctly sets this wine apart from Rubicon. Cask is created by blending several different lots of Cabernet to give it a stunning complexity.

Winemakers Notes: Cask was a great opportunity to make Cabernet for Rutherford the way Cabernets used to be made, with a sense of place as well as varietal, and with a roundness and richness attained from aging in larger casks. This wine is truly stunning.

Vineyard Notes: We look for very fruit forward, classic Rutherford flavors for Cask; dark cherry, cassis, blackberry. The 1995 came from our Gio Vineyard from Cabernet planted in 1988 on both 110R and 5C rootstocks. This particular vineyard also plays a large roll in our formation of Rubicon. The Gio vineyard always gives us the density of color and velvety tannins to match its black fruit core. Additionally we blended in some Cabernet from the Gate vineyard, an old head pruned vineyard on St. George rootstock planted in 1968 to the Niebaum clone of Cabernet. Sadly, the 1995 was its last harvest from the Gate vineyard before we pulled it out for replanting.

WINEMAKING ANALYSIS: 1995 Cask Cabernet				<i>Niebaum-Coppola</i>	
Appellation: Niebaum-Coppola Estate			Blend: 100% Estate Cabernet Sauvignon		
Alcohol: 14.1% by volume	Total Acid: .61 gm/100ml	pH: 3.59	Barrel Regimen: 22 months American Oak puncheons		
Case Production: 792	Bottle Date: September 24, 1997		Released: June 27, 1998		