

History

When Francis and Eleanor Coppola purchased the majority of the historic Niebaum Estate in 1975, they focused on producing one great wine, Rubicon, a Bordeaux-style red. A blend of Cabernet Sauvignon, Merlot and Cabernet Franc, Rubicon is aged exclusively in small French oak barrels.

In 1995, when the Coppolas reunited the Inglenook Estate by purchasing the front portion of the property and the grand Chateau, the first vintage of Cask Cabernet was born. In addition to paying homage to the great winemaking tradition of John Daniel, Jr. and Inglenook, Cask Cabernet celebrates the re-unification of the great Estate and recognizes everyone, past and present, whose efforts have contributed to the enduring legend of the Niebaum-Coppola Estate Winery.

Vineyard Notes

Our Estate is located in the heart of the Rutherford appellation. Rutherford is the perfect place to grow Cabernet Sauvignon and the variety has a long and illustrious history on the land. The 1999 Cask Cabernet Sauvignon, made from one hundred percent Estate-grown Cabernet Sauvignon, is harvested from vineyards planted to the Niebaum Clone and UC Davis Clone 7. The Niebaum clone was first planted on our Estate in early 1882 and is credited with producing the legendary Inglenook Cask wines of the late 1940s, '50s and '60s.

Over the past decade, Niebaum-Coppola and the University of California at Davis have cooperated in an effort to 'rescue' the original Niebaum Cabernet Clone. Through a series of plant propagations using recently developed technology, a new vine, free of virus and other harmful vine pathogens, was created. The Niebaum Clone of Cabernet Sauvignon is now registered at the University as Clone #29 and ten thousand of these new vines were planted in 2000.

On the Niebaum-Coppola Estate, there are over 200 acres of vineyards. Nearly 100 of these acres are dedicated to growing ultra-premium Cabernet Sauvignon. The Garden Vineyards, Gio Vineyard, and the Cask Vineyard are all planted to the historic Niebaum Clone. The Lower Cask Vineyard and the Walnut



Vineyard are planted to Clone 7. Each of these vineyards produces Cabernet Sauvignon of unequaled depth, with deep color, vibrant aromas, and flavors of ripe Bing cherries. These unique characteristics are derived from the "Rutherford dust" in which the vines grow.

Vintage Notes

The 1999 vintage in the Napa Valley was magnificent. Unlike the cooler vintages of 1991, 1993, and 1998, the growing season in 1999 was warm, dry, and very sunny. Late in the summer, the San Francisco fog slowed the season down by cooling morning temperatures and shading the vines.

However, by September, harvest was in full swing and lasted well into October. The fruit produced from the 1999 vintage is a welcome return to a typical Napa Valley harvest.

Winemaking Notes

The goal of Cask is a delicious, luxuriously-textured Cabernet with ageability and power. To achieve this, Cask is fermented in small five-ton fermenters and pumped-over four to five times a day in the first four days of fermentation. As the fermentation slows down, pump-overs are performed only once or twice a day to maximize the extraction of color and flavor from the must. By day ten the fermentation process is complete. The must is then pressed and racked into 500-L American oak puncheons for twenty-four months of aging.

Tasting Notes

The 1999 vintage marked another classic harvest for Napa Valley Cabernet. Big and ripe, the purple hue of the 1999 Cask speaks to great extraction of color from exceptionally ripe, powerful grapes. Indulgent aromas of cassis and white pepper with underlying notes of rich maple highlight the nose. Sweet cherry, dense blue fruit, and vanilla bean flavors follow on the palate with rich, integrated tannins providing structure and overall balance on the long finish. The 1999 Cask Cabernet shows the power, precision and finesse to age well for generations.

~Scott McLeod, Winemaker

WINEMAKING ANALYSIS: 1999 Cask Cabernet				Niebaum-Coppola	
Appellation: Rutherford, Napa Valley		Blend: 100% Cabernet Sauvignon		Alcohol: 14.5% by volume	
Total Acid: .57 gm/100 mL	pH: 3.73	Barrel Type: 500-L American oak puncheons		Barrel Aging: 24 Months	
Case Production: 3102 (6-pack cases)		Bottle Date: November 2001		Released: October 15, 2002	