

## 2000 NIEBAUM-COPPOLA ESTATE CASK



### History

Niebaum-Coppola Estate Cask Cabernet Sauvignon epitomizes the property's illustrious history and tradition of winemaking. Francis and Eleanor Coppola's 1995 reunification of the Estate provided the inspiration to create a wine that would be an homage to the people and wine that made this property a legend. Niebaum-Coppola Cask Cabernet melds the long tradition of the Estate with the continuing commitment to the finest quality in winemaking.

### The Vineyards

There are over 200 acres of vineyards planted on the Niebaum-Coppola Estate and nearly 100 are dedicated to growing ultra premium Cabernet Sauvignon. The Garden Vineyards, Gio, and Cask vineyards all produce Cabernet Sauvignon of rich color, vibrant aromas, unequaled depth, and the unmistakable flavors of ripe Bing cherries.

### The Vintage

The 2000 vintage evolved into a classic, late Napa Valley harvest. Rutherford experienced a cooler summer and early fall which fostered a slow and even maturation of the fruit on the vine with extended hang time. As fall progressed, the warm temperatures arrived reaching into the low 90's. Warmer sunny days and cool nights allowed the grapes to reach optimal physiological ripeness. The first week of October temperatures crept upwards to 100 degrees and picking began. Clearly the best weather of the year had been reserved for the Cabernet Sauvignon harvest.

### Winemaking Notes

Cask Cabernet Sauvignon is fermented in small five-ton fermenters and pumped over four to five times a day to encourage vigorous fermentation for the first four days of the fermentation process. For the next week the pump-overs slow

to once or twice a day. This process maximizes the extraction of vibrant color and optimal flavor from the must. Upon completion of the fermentation process, the wine and must is pressed and racked into 500-L American oak puncheons for twenty-four months of aging. This technique harks back to the traditional aging process of John Daniel Jr. and the Inglenook Cask wines of the Estate's past.

### Tasting Notes

The 2000 Estate Cask Cabernet has a brilliant deep purple hue with broad aromas of violets, crushed red cherries, and luscious, smoky maple syrup. Expansive flavors of ripe currants and plums highlight the supple palate, with rich notes of butterscotch, roasted vanilla and clove lingering on the finish. Enjoy the 2000 Cask Cabernet now for its pure ripe fruit or hold it for 5-10 years to watch it evolve.

Scott McLeod, Winemaker



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APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 24 MONTHS 500-L AMERICAN OAK PUNCHEONS	TOTAL ACID: .62 G/100 ML	CASE PRODUCTION: 2,570 (6-PACK CASES)
VINEYARD: NIEBAUM-COPPOLA ESTATE	ALCOHOL: 14.1%	pH: 3.71	RELEASED: SEPTEMBER 1, 2003
BLEND: 100% CABERNET SAUVIGNON	BOTTLED: FEBRUARY 2003		