



AMERICA'S GRAND WINE ESTATE

*Niebaum-Coppola*

## 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 pay tribute to John Daniel, Jr. and the Inglenook Cask wines that made this property legendary.

## The Vineyards

There are over 227 acres of vineyards planted on the Niebaum-Coppola Estate with nearly 130 acres dedicated to growing ultra premium Cabernet Sauvignon. The Garden, Gio, Cask, Creek, Lower Garden and recently acquired Cohn vineyards all produce Cabernets of tremendous depth, rich color, profuse aromas, and the unmistakable flavor of ripe Bing cherries.

## The Vintage

The 2001 vintage is already considered a classic in Napa Valley, with wines displaying impeccable balance and concentration. After a long, temperate growing season, Rutherford saw increased temperatures in September and steady warmth at harvest time. When October arrived, the mercury remained in the high 80s, but shorter daylight hours coupled with cool evenings allowed the grapes additional time to accumulate flavors and colors. Not only was it a gorgeous autumn, the climate stimulated ideal ripening conditions.

## 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 replicates the traditional aging process employed by John Daniel, Jr. in the making of Inglenook Cask wines.

## Tasting Notes

The 2001 Niebaum-Coppola Estate Cask Cabernet Sauvignon reveals a shade of deep, dark purple and aromas of crushed red cherries, violets, and crème brûlée. Solid in character, yet supple on the palate, there is a deep, lasting cherry flavor with notes of currant, cassis, and sweet spices which develop on the finish. Enjoy the 2001 Cask Cabernet now while firm and fruity or cellar it for 5-10 years after which this wine will exude even more complexity and texture.

Scott McLeod, Winemaker



2001 ESTATE CASK

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 24 MONTHS 500-L AMERICAN OAK PUNCHEONS	TOTAL ACID: 0.59 G/100 ML	CASE PRODUCTION: 3,288 (6 PACK CASES)
VINEYARD: LOWER GARDEN, GIO, CASK, CREEK	ALCOHOL: 14.3%	pH: 3.74	RELEASED: SEPTEMBER 1, 2004
BLEND: 100% CABERNET SAUVIGNON	BOTTLED: MARCH 1, 2004		