



2002 CASK

APPELLATION:	RUTHERFORD, CA		
BLEND:	100% CABERNET SAUVIGNON		
VINEYARD:	CHATEAU & GIO		
BARREL REGIMEN:	26 Mo 500-L AMERICAN OAK		
CASE PRODUCTION:	2,201 CASES (9L)		
ACID:	.56/100ML	pH:	3.89
ALCOHOL:	14.15%		
BOTTLED:	MARCH 22, 2005		
RELEASED:	SEPTEMBER 1, 2005		

2002 RUBICON ESTATE CASK CABERNET SAUVIGNON

HISTORY

Rubicon 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 240 acres of vineyards planted on the Rubicon Estate with nearly 130 acres dedicated to growing ultra premium Cabernet Sauvignon. The renowned Cohn vineyard along with our Chateau, Garden, Gio, Cask, Creek, and Lower Garden vineyards all produce Cabernets of tremendous depth, rich color, profuse aromas, and bear the unmistakable flavor of ripe Bing cherries. Although Cask and our flagship wine Rubicon are often comprised of fruit from a portion of the same vineyards, each features different lot selections - Cask fruit demonstrating true red cherry flavors - and an entirely unique *élevage* technique.

THE VINTAGE

2002 is recognized as a California powerhouse. Dry, sunny days with plenty of fog in late summer defined a growing season that was as close to perfect as one could imagine. Throughout the harvest months of September and October, high pressure conditions created the typical Indian summer that pushed temperatures well into the 90s. This late season warm spell resulted in unparalleled ripeness and extraordinary color and tannin.

WINEMAKING NOTES

The 2002 vintage is significant because it marks the first year this wine was made in our new winemaking facility inside the Chateau. This fermentation cellar, which we've named the Rubicon Winery, features traditional 5-ton and 6-ton Taransaud French oak fermentors. We used a photograph taken during the 1950s Inglenook era as a blueprint for construction. Keeping the original catwalks, we positioned our wooden casks and designed a gravity flow system that modeled the structure Gustave Niebaum used more than a century ago.

Made exclusively from organically-farmed Cabernet Sauvignon, Cask is 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 free-run juice is drained directly into 500-L American oak puncheons for twenty-four months of aging. This technique allows us to craft a Cabernet that reflects the style John Daniel, Jr. achieved when making his Inglenook Cask wines.

TASTING NOTES

The 2002 Rubicon Estate Cask Cabernet Sauvignon presents a bright shade of violet and offers an arresting perfume of wild raspberries, red cherries, and cola. A velvety texture with modest tannin frames long, luscious flavors of cherry, cassis, cocoa and French vanilla. Enjoy the 2002 Cask Cabernet now while firm and ripe or cellar it for 5-7 years to garner additional complexity.



Scott McLeod - Winemaker