



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2003 CASK CABERNET SAUVIGNON

HISTORY

Rubicon Estate CASK Cabernet epitomizes the property's illustrious history and winemaking tradition. Francis and Eleanor Coppola's 1995 reunification of the Estate provided the inspiration to create a Cabernet Sauvignon that would pay tribute to John Daniel, Jr., founder Gustave Niebaum's grand-nephew, who successfully ran Inglenook Winery from 1934 to 1964 and created wines since judged by critics to be among some of the best ever produced.

THE VINEYARDS

There are 235 planted vineyard acres at Rubicon Estate with nearly 130 acres dedicated to growing ultra-premium Cabernet Sauvignon. The renowned Chateau and Cohn vineyards, which provide the grapes for this wine, produce Cabernet with tremendous depth, rich color, profuse berry aromas, and the unmistakable flavor of ripe Bing cherries. Although CASK Cabernet and our flagship wine Rubicon are often comprised of fruit from a portion of the same vineyards, each features different lot selections—CASK Cabernet fruit prominently demonstrates true red cherry flavors—and an entirely custom *élevage* technique.

ORGANIC FARMING

Rubicon Estate is farmed organically out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Our vineyards are certified organic by California Certified Organic Farmers (www.ccof.org).

THE VINTAGE


The 2003 growing season in Rutherford commenced with spring rain and cool temperatures, creating a naturally low yield. Summer temperatures were relatively moderate, but autumn arrived with added warmth to transform the vineyards and deliver a winning vintage. The three-week stretch of 90 degree temperatures in October pushed the grapes into full ripeness, resulting in beautifully developed tannins and intensely flavored fruit.

WINEMAKER'S NOTES

October made the 2003 CASK Cabernet. The entire season was cool with moderate temperatures and only a few days topping 100 degrees. In Rutherford, ripeness is almost always guaranteed, but the degree of ripeness is the stylistic decision of the individual producer. For CASK Cabernet, we want fully ripe, sweet cherry flavors with mouth filling textures. By early October, we had ripe Cabernet Sauvignon flavors, but not in the intensity that we would accept. We all had the belief that we would have to wait for a great wine. Finally, the weather that we waited for arrived. For almost three perfect weeks, every day was sunny, mid 80s to low 90s, and Cabernet flavors moved into the deep briar and bright cherry flavors. Tannins were incredibly soft and macerations were extended to allow for full extraction of tannins and color. CASK Cabernet was moved to American oak puncheons for 28 months before bottling.

TASTING NOTES

Our 2003 CASK Cabernet has layers of ripe, red cherries, plum, vanilla, cocoa, and toast. The flavor is intense, but with a pleasing, supple mouth feel. The wine is eminently enjoyable now, especially if served with intensely flavored meats or cheeses, but it also can be aged for 5 to 10 years more.


Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	100% CABERNET SAUVIGNON
VINEYARD:	100% ESTATE-GROWN AND ORGANICALLY CERTIFIED, COHN AND CHATEAU
BARREL REGIMEN:	28 MONTHS 500-L AMERICAN OAK PUNCHEONS
CASE PRODUCTION:	7686 CASES (750ML); 121 CASES (1.5L); 150 CASES (375ML)
ACID:	.57/100ML
	PH: 3.79
ALCOHOL:	14.15%
RELEASED:	SEPTEMBER 1, 2006