



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2004 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 the wines of John Daniel, Jr., the grand-nephew of founder Gustave Niebaum, who successfully ran Inglenook Winery from 1934 to 1964 and created wines since judged by critics to be among the best Cabernets ever produced.

THE VINEYARDS

Out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine, Rubicon Estate is farmed organically and certified by California Certified Organic Farmers.

There are 235 acres of vines 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 the same vineyards, each features different lot selections—CASK Cabernet fruit prominently demonstrates true red cherry flavors—and an entirely custom *élevage* technique.

THE VINTAGE

The 2004 season in Rutherford was unlike the vintage before. Average rainfall ended abruptly in April causing the buds to burst early in the month. The entire season was characterized as 'early' by most measures. Subsequently, a warm spring and summer led to earlier than average harvest dates. Cabernets are always the last grapes to be picked, and the warm days of September led to spectacular ripeness and power. Most of the great lots of Cabernet were harvested between the middle of September and the first week of October.

WINEMAKING NOTES

The warm growing season of 2004 resulted in ripe red cherry and rum raisin flavors in our wine. All of the Cabernet grapes on the estate were picked at full maturity so that within days of fermentation, there were already massive amounts of color extraction. To match the high degree of ripeness in the fruit, we use 100% new American Oak barrels whose toasty vanilla and maple-laden scents add additional layers of aromas and flavors to the CASK blend.

TASTING NOTES

Our 2004 CASK Cabernet is a classic, grand style American Cabernet. It is loaded with ripe red cherry and rum raisin scents, which are telltale hallmarks of Rutherford Cabernet in a great year. Immediately accessible for its forward charm, the dense and supple tannins are inviting to experience now, but the rewards will come with three-to-six years of bottle age.


Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, RUBICON ESTATE		
BLEND:	100% CABERNET SAUVIGNON		
VINEYARD:	CHATEAU, COHN, AND CREEK; 100% ESTATE-GROWN AND ORGANICALLY CERTIFIED		
BARREL REGIMEN:	28 MONTHS 500-L AMERICAN OAK PUNCHEONS		
CASE PRODUCTION:	7686 CASES (750ML); 121 CASES (1.5L); 150 CASES (375ML)		
ACID:	.55/100ML	PH:	3.69
ALCOHOL:	14.3%		
RELEASED:	JULY 4, 2007		