

Niebaum-Coppola



AMERICA'S GRAND WINE ESTATE

INSPIRED BY THE GREAT Australian heavyweights of Barossa and McLaren Vale, Roman Coppola and the winemaking team conceived a plan to create a rich, heavily textured Syrah reminiscent of those much loved Shirazes. The unique temperate climate of Rutherford, with its alluvial soil and eastern exposure, creates Estate wines of great concentration and personality. For the finished product, Roman Coppola designed the label, selecting bold typeface and simple artwork to parallel the wine's pure character and intensity of flavors.

Vineyard Notes

Although the Niebaum-Coppola Estate resides in the heart of Cabernet country, portions of the property are better suited to other red grape varieties such as Syrah. In 1996, Syrah clones #1 and #7 from the Barossa Field Station were planted in the heavy soil of the Gate Vineyard. More recently, we added another 5.5 acre parcel on Pritchett Hill that contains clones #2, #4 and #6 as well. Both fruit sources demonstrate ripe, clearly defined fruit flavors.

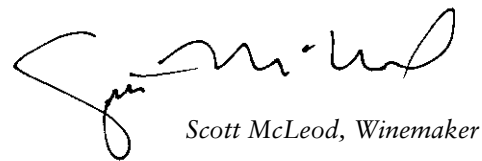
Vintage Notes

2002 is recognized as a powerhouse California vintage. 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

We have always been fans of the great Australian Shirazes because the Aussies share a similar philosophy about winemaking, preferring fruit-driven wines with less tannin to overcome than, say, French Syrah from the Northern Rhone. The 2002 RC Reserve leads with an intense perfume of violets, sweet vanilla, and crushed cranberries. The palate is immediately saturated with flavors of blueberry and dried cranberries with a ribbon of hibiscus flower and lavender. The supple and silky mouth feel is a pure expression of sweet ripe fruit that lingers on with a

candied berry finish. In RC Reserve, Petit Verdot contributes spicy qualities and a textured palate, while a small quantity of Merlot complements the wine with distinct aromatics. The wine was aged in a combination of new French and American oak for 29 months, bringing together the robust flavors of the French oak barrels and the great spice element of the American oak. The 2002 vintage can be enjoyed now or allowed to develop additional complexity through cellaring.



Scott McLeod, Winemaker



2002 RC RESERVE

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 29 MONTHS FRENCH AND AMERICAN OAK	TOTAL ACID: 0.54 G/100 ML	CASE PRODUCTION: 312 (6 PACK CASES)
VINEYARD: GATE AND GIO	ALCOHOL: 14.2%	PH: 3.71	
BLEND: 95% SYRAH, 4% MERLOT, 1% PETIT VERDOT	BOTTLED: MARCH 14, 2005	RELEASED: JUNE 1, 2005	