



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2006 RC RESERVE SYRAH

HISTORY

Inspired by the great Australian heavyweights of Barossa and McLaren Vale as well as the powerhouse Syrahs that come from France's Rhone Valley, Roman Coppola and the Rubicon Estate winemaking team set out to create a unique Syrah that combined the nuance and texture of an Old World wine with the powerful fruit of a New World wine. Rutherford's temperate climate is perfect for such an endeavor. With its alluvial soil and eastern exposure, Rubicon Estate offers enviable conditions for producing a Syrah that has great concentration, tremendous complexity, and a unique terroir-driven personality.

RC Reserve Syrah is produced in extremely limited quantities each vintage, as the majority of the Estate is planted to Cabernet Sauvignon. We have several clone selections, including Clone #1 and #7 from the Barossa Field Station along with clones #2, #4, and #6. Roman Coppola participates in tastings to help determine the final blend, and he designed the label for RC Reserve Syrah, selecting bold typeface and simple artwork to parallel the pure character and intense flavor of this wine.

VINTAGE

2006 has proven to be an excellent vintage for Syrah at Rubicon Estate. Despite heavy rain that occurred in the spring, budbreak occurred just slightly later than normal with no vine damage at all thanks to the agricultural practice of using cover crops. Fruit set occurred under optimum conditions and was followed by good summer weather that had few heat spikes. Moderate temperatures endured thereafter; this helped the fruit retain a well-balanced natural acidity. In fact, even as September drew to an end, temperatures remained mild well into October, which allowed us to delay picking even longer. Because nature never forced our hand, the grapes had several extra weeks to mature. The resulting fruit showed uniform ripeness without the high sugar levels that happen in really hot years. Our Syrah also immediately presented texture and density, profuse aromatics, and an array of flavors that are even more compelling today.

WINEMAKING NOTES

After harvest, the fruit was cold soaked for several days to maximize color extraction and aromatic compounds. This vintage we also continued our experiments with whole cluster fermentation to heighten the aromatic complexity of the wine and accentuate the varietal's signature aromas of tobacco, smoke, roasted game meats, and baked plums.

TASTING NOTES

RC Reserve Syrah 2006 has a bright nose of lavender, wild berries, tobacco leaves, and anise. Intensely concentrated due to the vintage's long growing season, this wine offers sweet, juicy flavors of boysenberry and plums along with the more intriguing nuances of cloves, cedar, and smoke. The palate is lush, the finish is long, and the wine shows beautiful texture because of its tannin integration. While amazingly complex now, this wine will evolve further with a few more years of age.

APPELLATION:	RUTHERFORD, CA
BLEND:	96% SYRAH, 4% PETITE SIRAH
VINEYARD:	GATE, CHATEAU, SMALL BLOCK VINEYARDS
BARREL REGIMEN:	20 MONTHS FRENCH AND AMERICAN OAK BARRELS, 50% NEW
ACID:	.56/100ML
	PH: 3.76
ALCOHOL:	14.9%
RELEASED:	APRIL 2009

Scott McLeod, Winemaker