



AMERICA'S GRAND WINE ESTATE®

Rubicon Estate



2008 RC RESERVE SYRAH

HISTORY

Inspired by the great Australian heavyweights of Barossa and McLaren Vale as well as by the more pedigreed Syrah-based wines from the Northern Rhone of France, Roman Coppola and the Rubicon Estate winemaking team set out to create a unique Syrah that combined the nuance and texture of the Old World with the powerful fruit of the New World. The classic temperate climate of Rutherford, with its alluvial soil and eastern exposure, offers envious conditions for producing rich, opulent Syrah.

Roman Coppola designed the label for RC Reserve Syrah, selecting bold typeface and simple artwork to parallel the pure character and intense flavor of the bottle's contents.

THE VINEYARDS

Although Rubicon Estate resides in the heart of Cabernet country, portions of the property are extremely well 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 loamy soil of the Gate Vineyard. More recently, we budded a 12-acre parcel in the Chateau Vineyard Block S3 with clones #2, #4 and #6. Both fruit sources demonstrate ripe, clearly defined Syrah flavors. The Chateau Block fruit offers the most exotic nuances, with wild spice and savory aromas dominating, whereas fruit we derive from the Gate Block is dense with immense color saturation.

THE VINTAGE

2008 was a challenging vintage that delivered a very small crop as a result of early spring frost that devastated many of the vines. In fact, some vineyards were off more than 50% of their normal yields. The cold snap that started the vintage was followed by extremely hot temperatures. Having less fruit competing for nutrients coupled with an intense summer season resulted in deeply aromatic fruit with concentrated flavors. The unpredictability of it all kept us on our toes the entire vintage and forced us to stagger harvest more than normal. Despite these challenges, the fruit that remained was abundantly flavorful, complex and well balanced, making it worth the extra work that went into raising it.

WINEMAKING NOTES

A selection of the fruit is whole cluster fermented in order to extract the maximum amount of flavors and aromas from both the fruit and stems. The stems, if they are ripe, offer distinct aromas of cigar ash and white pepper. By blending several clones of Syrah, we create a more complex wine that demonstrates both power and finesse. Small amounts of Petite Sirah are also added to the blend to elicit nuances of violets and black berries.

TASTING NOTES

Abundantly fruity but focused and complex, our 2008 RC Reserve Syrah boasts rich, expressive layers of cherry, raspberry and blackberry liqueur with notes of white pepper, licorice, spices and smoky oak. Rich tannins and a long, lush finish add balance and volume to a wine that's offering tremendous character even in its youth.

APPELLATION:	RUTHERFORD, CA		
BLEND:	97% SYRAH, 3% PETITE SIRAH		
VINEYARD:	GATE, CHATEAU S3 AND N3 (PETITE SIRAH)		
BARREL REGIMEN:	16 MONTHS FRENCH AND AMERICAN OAK BARRELS		
ACID:	.57/100ML	PH:	3.78
ALCOHOL:	15.3%		
RELEASED:	APRIL 2011		