



Niebaum-Coppola

AMERICA'S GRAND WINE ESTATE

Rubicon is the pure reflection of one property located in the heart of the western Rutherford Bench, Napa Valley's prime Cabernet Sauvignon appellation. The flagship wine of the Niebaum-Coppola Estate since its first vintage in 1978, Rubicon comes from 100% certified organically-farmed grapes and always reflects its *terroir* first and its vintage second.

The foundation of Rubicon has always been Cabernet Sauvignon, which was first planted on the Estate sometime between 1882 and 1885 by Inglenook founder, Captain Gustave Niebaum. Cuttings propagated from those original vines and planted on other parts of the property were thought to have survived more than a century. Confirmation came in 1989, when Foundation Plant Management Sciences and the University of California at Davis collected cuttings from the Estate for research and cataloging. Laboratory analysis coupled with oral histories from our Estate Historian and then Vineyard Manager, Rafael Rodriquez, proved that genetic material from these cuttings was the same as those vines Niebaum brought back from France in the 1880s.

Vineyard Notes

The 2000 Rubicon reflects three generations of Cabernet Sauvignon—including the oldest Cabernet vines on the property—the 1965 Garden Vineyard planted with Clone #29, or what is now dubbed the Niebaum Clone. Because this clone has been continuously planted here, it is one of California's most historic and important clones of Cabernet Sauvignon and is unique to the Niebaum-Coppola Estate. The Gio Vineyard, located directly adjacent to the Garden Vineyard, was planted to the Niebaum Clone in 1988. Located in the center of the Estate, this vineyard receives full sun, with a shady late afternoon reprieve from Mt. St. John to the west. Its fruit is forward, ripe, and fleshy. Other Cabernet grapes come from the Cask Vineyard and Lower Cask Vineyard, which like the Garden Vineyard, are historic sites that were used to bud other locations with the Niebaum Clone.

Vintage Notes

The 2000 vintage was defined by a temperate summer and a later than usual harvest. But it is precisely these conditions that reward those who are patient. Once fall arrived, as typical with Napa Valley weather patterns, temperatures pushed well into the 90's with perfect autumn days. A few days of spiking heat made some anxious to pick, but we just waited. Harvest began about two weeks later than normal, with the best weather reserved for Cabernet Sauvignon.

Winemaker's Notes

Because the growing season did not commence in its normal clockwork fashion, we waited for our Cabernet Sauvignon to develop intense ripe blueberry and sour cherry flavors—the hallmark of this wine—and harvested in late October. In very warm years we usually opt to blend in more spice characteristics by adding Cabernet Franc, but in cooler,

longer seasons the opposite is true. 2000 Rubicon has only 2% Cabernet Franc and is also the first year we introduced a fourth varietal, Petit Verdot. This varietal adds a luxurious texture to the tannins along with velvety, dark berry fruit. The earlier ripening Merlot adds luscious flavors of blueberries and licorice, the perfect complement to our Cabernet Sauvignon.


Scott McLeod, Winemaker

Rubicon is already being lauded as one of the best Napa Valley Cabernet Sauvignons of the vintage.

93 Points-Wine Spectator

Beautifully crafted, rich, vibrant and deftly balanced. Wonderful currant, blackberry, anise, sage, mineral and fresh earth provide layers of complexity and concentration. Finishes with just the right amount of tannin to give it a solid backbone. Best from 2005 through 2014.

91-93 Points-Wine Advocate

Its dense ruby/purple color is accompanied by sumptuous aromas of smoky black currants, creosote, white flowers, herbs, and tobacco. This medium-body, big, muscular, sweet expansive red should be attractive when released in two years. It is a strong effort for the vintage and may eclipse the 1999 because of the sweetness of the tannin and more expansive texture.



2000 RUBICON

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 28 MONTHS IN 93 % NEW FRENCH OAK	TOTAL ACID: 0.58 G/100 ML	CASE PRODUCTION: 5,365 CASES (9.0 L)
VINEYARD: GARDEN, GIO, CASK, LOWER CASK, WALNUT	ALCOHOL: 14.4 %	pH: 3.71	RELEASED: MARCH 15, 2004
BLEND: 93 % CABERNET SAUVIGNON, 3 % PETIT VERDOT, 2 % MERLOT, 2 % CABERNET FRANC			BOTTLED: MARCH 2003