



AMERICA'S GRAND WINE ESTATE

Niebaum-Coppola

Rubicon is the pure reflection of what was once the historic Inglenook property located in the heart of the western Rutherford Bench, Napa Valley's prime Cabernet Sauvignon appellation. In 1975, Francis and Eleanor Coppola purchased a majority of this historic Estate and introduced the Niebaum-Coppola Estate Winery. After three years of careful study and planning, they launched an ambitious venture to revitalize the great Cabernet heritage of Inglenook. In 1978, the new winery created its first vintage of Rubicon, a proprietary Bordeaux-style blend that would become the flagship wine of the Niebaum-Coppola Estate. Produced from 100% certified organically-farmed grapes, Rubicon always reflects its terroir first, vintage second.

The Niebaum-Coppola Estate is home to its own clone of Cabernet Sauvignon, Clone #29, or what has been dubbed the Niebaum Clone. This Cabernet 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. In 1989, laboratory analysis coupled with oral histories from our Estate Historian and then Vineyard Manager, Rafael Rodriguez, proved that these cuttings did, in fact, have the same genetic make-up as those vines Niebaum brought back from France in the 1880s. As a result of this discovery, Foundation Plant Management Sciences and the University of California at Davis collected cuttings to make a "pure" clone, which has been used to propagate other vineyards on the property.

Vineyard Notes

The 2001 Rubicon reflects three generations of Cabernet Sauvignon; it includes Garden Vineyard Cabernet, planted with Clone #29 in 1965, Gio Vineyard Cabernet, which was planted to the Niebaum Clone in 1988, and Cask and Garden Vineyard Cabernet, the most recent plantings of our historic clone. The Gio Vineyard, located in the center of the Estate, receives full sun throughout the day, making its fruit forward, ripe and fleshy. Cask Vineyard, Lower Cask Vineyard and Garden Vineyard are located on the north side of the property behind Pritchett Hill. These are the last lots of Cabernet to be harvested each year. Fruit from these vineyards adds inky, violet color and a rum raisin characteristic to Rubicon.

Vintage Notes

The 2001 vintage is already considered a classic in Napa Valley. Early in the growing season the weather fluctuated, with spring frosts followed by atypically warm temperatures. These conditions compelled many winegrowers to thin their crop early on, which was fortuitous later because the lower yields naturally resulted in more concentrated grapes. Although several heat waves late in the summer caused the sugar levels in the grapes to shoot up prematurely, the extended growing season allowed tannin development to catch up with brix levels. All in all,

the season was very hospitable, with four straight weeks of perfect weather just before harvest commenced in October. Bright, shorter days coupled with cool nights let the fruit develop at an even, steady pace. As a result of these conditions, the fruit shows impeccable balance and finesse. The weather graciously waited for us to finish picking before the rains arrived, making it a perfect finish for this classic vintage. As with all classic vintages, the young wine shows a distinct generosity and delicious youthful character that is going to make it hard to say no to drinking this wine early.

Winemaker's Notes

Whenever we have the Cabernet harvest in October, we usually see really gorgeous wines. Late harvests have a different feel than early harvests; the days are shorter and ripeness is extreme but not rushed. The winemakers have time to work with the young wines during fermentation and are able to press the new wine at precisely the right moment. The 2001 Rubicon is an expression of true ripeness in Rutherford, showing wonderful texture, dense flavors of dark, sweet sour cherries and black licorice, and supple tannins with a lengthy and unctuous finish.

Scott McLeod, Director of Winemaking

Corey Beck, Estate Winemaker



2001 RUBICON

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 30 MONTHS	TOTAL ACID: 0.53 G/100 ML	CASE PRODUCTION: 5,062 CASES (9.0 L)
VINEYARD: GARDEN, GIO & CASK	ALCOHOL: 14.14%	pH: 3.86	RELEASED: MARCH 15, 2005
BLEND: 89% CABERNET SAUVIGNON, 5% MERLOT, 3% CABERNET FRANC, 3% PETIT VERDOT	BOTTLED: AUGUST 4, 2004		