



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2002 RUBICON

Vintage 2002 was a milestone year for Rubicon. In celebration of the completion of the new winemaking facilities inside the Inglenook Chateau, the 2002 Rubicon was the first Cabernet in 36 years to be made inside the storied Napa Valley landmark. In recognition of this historic event, the property formerly known as Niebaum-Coppola was renamed Rubicon Estate.

ORGANIC FARMING

Rubicon always begins with a commitment to responsible farming out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Our vineyards are certified organic by California Certified Organic Farmers (www.ccof.org).

VINEYARD

Rubicon is the pure reflection of one extraordinary property located in the heart of Napa Valley's Rutherford Bench. The cornerstone of the Estate is the Garden vineyard, which was planted in 1965 on St. George rootstock. It includes a Cabernet Sauvignon clone selection that Gustave Niebaum brought from France in 1882, now certified as a heritage clone 29. Garden yields grapes with supreme concentration and ultimately wines of great character with a dense, nearly opaque color. Always Cabernet focused, Rubicon includes small amounts of other classic Bordeaux varietals, including Cabernet Franc, Petit Verdot, and Merlot all grown on the Estate.

VINTAGE

Vintage 2002 was a classic California powerhouse. Winter weather ended abruptly in April and a mild spring followed. Summer had moderate temperatures, but the heat intensified in September and warm weather propelled the Cabernet into ideal concentration and ripeness. Harvest began in earnest in late September with quintessential Rubicon lots reaching full maturation in October.

THE WINERY

The Rubicon Winery was rebuilt based on a photograph of an Inglenook harvest scene circa 1958. It was designed to expertly handle the Estate's 235 planted acres. The design also incorporated the most modern winemaking innovations.

WINEMAKER'S NOTES

We harvest all our vineyards by hand at first light and bring them to the winery in small bins. The grapes are then sorted by a skilled crew. Immediately after crushing, we sort the must removing any broken pieces of stems or other imperfections. The must is then lifted gently into the Taransaud fermenting tanks. Each tank holds between five to six tons of crushed grapes, representing approximately two acres of vineyard. Using traditional punch-down methods, we ferment our wines from one to three weeks depending on vintage and tannin extraction.

TASTING NOTES

Rubicon 2002 has saturated ruby-purple color, signaling ripe fruit and high extraction. The aroma expresses classic Estate Cabernet character of black cherries tinged with violets. The palate reveals an opulent texture with sweet, ripe fruit scented with vanilla and toasty notes from aging in 100% new French oak barrels. Framing the lavish texture are chocolate, sweet-tart fruit and black licorice flavors that linger on the long finish—a characteristic of the vintage, which also produced impressive, powerful tannins that will soften with time in the bottle. The 2002 Rubicon is approachable now, but will develop further complexity over time and can be cellared in optimal conditions for 15 to 20 years.

APPELLATION:	RUTHERFORD, CA
BLEND:	90% CABERNET SAUVIGNON, 2% MERLOT, 5% CABERNET FRANC, 3% PETIT VERDOT
VINEYARD:	GIO, GARDEN, CREEK, CASK, LOWER CASK, APPLE, WALNUT
BARREL REGIMEN:	225 LITER FRENCH OAK, 100% NEW BARRELS
CASE PRODUCTION:	5,296 CASES
ACID:	.52 G/100ML
	PH: 3.86
ALCOHOL:	14.6%
RELEASED:	MARCH 15, 2006


Scott McLeod ~ Winemaker