



AMERICA'S GRAND WINE ESTATE

*Rubicon Estate*

## 2003 RUBICON



### ABOUT THE WINE

In 1975, Francis Ford Coppola purchased part of the historic Inglenook property and three years later made his first vintage of Rubicon, a proprietary blend of classic Bordeaux varietals. Twenty years later he was able to restore the Estate to its original dimension with the purchase of the grand Chateau and remaining vineyards. After restoring the Chateau, including returning winemaking to its original location on the second floor, purchasing the adjacent J.J. Cohn property and building a massive cave in the hillside behind the Chateau, Coppola changed the property's name to Rubicon Estate, echoing the name of its flagship wine.

The benchlands of western Rutherford and the Estate's specific clone of Cabernet Sauvignon define the heart of the Rubicon blend. Rubicon is a selection of the finest blocks of Cabernet Sauvignon, with small percentages of Merlot, Cabernet Franc and Petit Verdot adding layers of flavor. The entire 235 acres of contiguous Estate vineyards are certified organic, adding to the inherent quality and integrity of the fruit.

The cornerstone of Rubicon is the Garden Vineyard which is the oldest block of Cabernet on the Estate. It is planted to the original selection of Cabernet that founder Gustave Niebaum brought to the property in the early 1880s. This Cabernet has been selected and certified by the University of California at Davis as a heritage clone of historical significance. It was awarded a coveted clonal selection number by the University, the Niebaum Clone of Cabernet Sauvignon #29. This unique clone of Cabernet is essential for the creation of Rubicon.

### VINTAGE

2003 was a classic late harvest in Rutherford. Following a cool spring, the summer was very mild except for two heat spikes that produced temperatures over 100 degrees. As summer faded into fall, temperatures remained average to cool, pushing the Cabernet harvest into October. And October did not disappoint with a staggering 18 days of mid-80 degree weather under sunny, beautiful skies. The estate harvested nearly all of the Rubicon grapes during this idyllic period.

### WINEMAKING NOTES

All Rubicon Estate vineyards are harvested by hand in the early morning. The grapes arrive at the winery in small bins and the fruit is hand-sorted before crushing. A second sorting of the must removes any remaining leaves or pieces of broken stems. The must is allowed to 'cold soak' for three to five days prior to the onset of natural fermentation. Depending on the age of the vineyard and quality of the tannins, macerations may vary from one to three weeks. Rubicon is fermented in wooden Taransaud open-top tanks which hold the natural warmth of the fermentation longer into the maceration. This allows the new wine to stabilize color and increase the mouthfeel of the new wine. Both traditional punch-downs (early stages of fermentation) and pump-overs are used, resulting in ultra-dense, coating and supple tannins.

### TASTING NOTES

Rubicon is characterized by aromas of black sour cherries and violets. These flavors are confirmed on the palate with the addition of black currant, wild berries and sweet vanilla from aging in 100% new French oak barrels. There is an immediate sense of concentration on the mid palate with a luxurious and dense texture. While this wine is approachable now, it will develop further complexity with cellaring, easily fifteen to twenty-five years or more. This is one for the cellar.



Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, CA		
BLEND:	95% CABERNET SAUVIGNON, 2% CABERNET FRANC, 2% MERLOT, 1% PETIT VERDOT		
VINEYARD:	GARDEN, GIO, CREEK, CASK, LOWER CASK, APPLE, WALNUT		
BARREL REGIMEN:	225L FRENCH OAK, 100% NEW BARRELS		
CASE PRODUCTION:	5,244 CASES		
ACID:	.56 G/100ML	PH:	3.75
ALCOHOL:	14.4%		
RELEASED:	MARCH 15, 2007		