



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2004 RUBICON

ABOUT THE WINE

In 1975, Francis Ford Coppola purchased the old Inglenook property, intent to restore the historic chateau, reunite the original vineyards, and create world-class red wines. The Estate's flagship wine is Rubicon—a proprietary blend of Cabernet, Merlot, Cabernet Franc, and Petit Verdot, which is produced from the best selections of the Estate's 235 contiguous acres of certified-organic vineyards, including Clone #29 Cabernet Sauvignon, a 40-year-old selection that laboratory analysis confirmed has the same genetic material as the vines Gustave Niebaum, Inglenook's founder, brought back from France in the 1880s.

VINTAGE

Warmer than average temperatures throughout spring and summer led to an early vintage in 2004. Additionally, the entire Estate experienced a lower yield of fruit—18% less than in years prior. Even the grape clusters themselves weighed less. As a result, the Cabernet Sauvignon had tremendous extract, and could be harvested in mid-September at optimal ripeness.

WINEMAKING NOTES

Fruit is hand-harvested and hand-sorted before being crushed, plus we sort the must to remove any remaining imperfections or broken stems. Using five and six-ton Taransaud fermenting tanks, we ferment for one-to-three weeks and perform traditional punch-downs. Because the 2004 vintage experienced a shorter than normal ripening period, the 'cold soak' period lasted five days so that more of the grape's natural color would be released by the skins prior to fermentation.

TASTING NOTES

Our 2004 Rubicon reflects the warm growing conditions of the vintage, displaying a telltale scent of violets and sour cherry flavors, which are the hallmark of this wine. Its super-ripe character delivers a sweet impression, supple tannins, and a prolonged finish of licorice, dark berries, and vanilla.



Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, CA		
BLEND:	96% CABERNET SAUVIGNON, 2% PETIT VERDOT, 1% CABERNET FRANC, 1% MERLOT		
VINEYARD:	GARDEN, GIO, CREEK, CASK, LOWER CASK, APPLE, WALNUT		
BARREL REGIMEN:	225-LITER BARRELS, 100% NEW FRENCH OAK, 22 MONTHS		
CASE PRODUCTION:	4,300 CASES		
ACID:	.56 G/100ML	pH:	3.78
ALCOHOL:	14.8%		
RELEASED:	MARCH 15, 2008		