



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2006 CASK CABERNET SAUVIGNON



HISTORY

Rubicon Estate CASK Cabernet epitomizes the property's illustrious history and winemaking tradition. Francis and Eleanor Coppola's 1995 reunification of the Estate provided the inspiration to create a Cabernet Sauvignon that would pay tribute to John Daniel, Jr., the grand-nephew of founder Gustave Niebaum, who successfully ran Inglenook Winery from 1934 to 1964 and created wines since judged by critics to be among some of the best ever produced.

THE VINEYARDS

Out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine, Rubicon Estate is farmed organically and certified by the California Certified Organic Farmers (CCOF).

More than half of the 235 planted-vineyard acres at Rubicon Estate are dedicated to growing ultra-premium Cabernet Sauvignon. The fruit that is earmarked for CASK grows in two estate vineyards: Chateau and Cohn. These two prominent Rutherford properties produce Cabernets with tremendous depth, rich color, profuse berry aromas, and the unmistakable flavor of ripe Bing cherries, which has become the characteristic hallmark of CASK. Although our flagship wine Rubicon is often comprised of fruit from the same vineyards, each wine features different lot selections and entirely custom *élevage* techniques.

THE VINTAGE

2006 proves to be an excellent vintage for Cabernet at Rubicon Estate. Despite heavy spring rains, budbreak occurred just slightly later than normal with no vine damage at all. Fruit set occurred under optimum conditions in late May. Fortunately, summer temperatures peaked early in mid-July, helping to reduce vine vigor and setting the stage for a measured, gradual development of the fruit. In fact, even as September drew to an end, temperatures remained mild well into October, which allowed us to delay picking even longer. Because nature never forced our hand, the grapes had several extra weeks to mature. The resulting fruit showed uniform ripeness without the high sugar levels that accompany really hot years. Furthermore, the young wine exhibited a pleasing round texture and intense berry aromas.

WINEMAKING NOTES

After the unusually wet and early spring, we left the heavy cover crop of legumes and native grasses to grow late into the season in order to help dry out the soil. The competition for nutrients and water by the cover crop actually reduces the vigor of the vine, resulting in lower crop yields and smaller berries. Further thinning of the clusters was performed later to enhance the quality of the remaining fruit as it matured and to increase uniformity of ripeness. Fermentation proceeded rapidly and easily because of the balanced nature of the fruit, which had little dehydration and a perfect measure of natural acidity and sugar due to cooler than average nights in August and September. Combined, these factors have created a beautifully balanced CASK Cabernet that is deeply flavored, softer, and more open than its predecessor.

TASTING NOTES

Our 2006 CASK has an exceptional aromatic quality and luscious flavors of red cherries and blackberries as well as plum and cocoa on the mid-palate. With its soft, lingering finish, the wine is easy to enjoy now with roasted and grilled meats, pasta and cheeses. It is a classic representation of Rutherford Cabernet.

APPELLATION:	RUTHERFORD, CA
BLEND:	100% CABERNET SAUVIGNON
VINEYARD:	COHN, CHATEAU
BARREL REGIMEN:	19 MONTHS, 500 LITER AMERICAN OAK PUNCHEONS
ALCOHOL:	14.7%
RELEASED:	JULY 4, 2009
SUGGESTED RETAIL PRICE:	\$75.00

Scott McLeod, Winemaker