



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2006 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, produced from the best selections of the Estate's 235 contiguous acres of certified-organic vineyards, including Clone #29 Cabernet Sauvignon.

This unique Cabernet clone defines the heart of the Rubicon blend. Designated and certified by the University of California at Davis as a heritage clone, it is considered one of the building blocks of the Napa Valley's Cabernet reputation.

VINTAGE

2006 has proven to be an excellent vintage for Cabernet at Rubicon Estate. Despite heavy rain that occurred in the spring, budbreak occurred just slightly later than normal with no vine damage at all. Fruit set occurred under optimum conditions. Fortunately, summer temperatures peaked early, in mid-July, helping to reduce the 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 displayed uniform ripeness without the high sugar levels that happen in really hot years.

WINEMAKING NOTES

We took a gentle approach to the winemaking, allowing the must to cold soak for a period of four days prior to the onset of fermentation. Once the cap had risen, both punch-downs and pump-overs were made to optimize extraction. The majority of the musts were left on the skins for as long as 24 days to complete dryness. A portion of these macerations were gently warmed to 88 degrees Fahrenheit after fermentation to fully extract and complex the abundant tannin and anthocyanin (color). The result was impressively round and complex wines right out of the fermentor. The new wines were moved to 80% new French Oak barrels for 22 months.

TASTING NOTES

Our 2006 Rubicon reflects the extended growing conditions of the vintage, displaying an elegant lusciousness of flavor as well as a long, round finish. The harmonious character of the vintage is augmented by the more classic impression of weight and fresh precision of the fruit. It is a vintage that offers much complexity and will repay aging, but is already balanced and integrated.

Scott McLeod, Winemaker

APPELLATION:	100% RUTHERFORD AVA, 100% ESTATE GROWN, ORGANICALLY CERTIFIED (C.C.O.F.)
BLEND:	95% CABERNET SAUVIGNON, 4% PETIT VERDOT, 1% CABERNET FRANC
VINEYARD:	GARDEN, GIO, CREEK, CASK, LOWER CASK, APPLE, WALNUT
BARREL AGING:	80% NEW FRENCH OAK, 22 MONTHS
ALCOHOL:	14.5%
RELEASE DATE:	MARCH 15, 2010
SUGGESTED RETAIL PRICE:	\$145.00