



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2005 CAPTAIN'S RESERVE PINOT NOIR

Rubicon Estate Captain's Reserve wines pay tribute to exploration, magnificent journeys, and new discoveries. The bottle art features an accurate depiction of an ancient astrolabe, a navigational instrument used between the 15th and 18th centuries. These intricate, hand-engraved devices were not just artistic masterpieces; they were technological achievements that allowed mariners to navigate their position and heading using a wind chart, star map, and degrees of latitude. One could go so far as to say it was the astrolabe that allowed the North American continent to be discovered, bringing new cultures and unique tastes to the west, including those that made wine a part of life's adventure.

Rubicon Estate was established as Inglenook in 1880 by Finnish sea captain, Gustave Niebaum, the man to whom we dedicate these wines. Before settling in the Napa Valley, Niebaum's journeys took him across the Arctic Ocean, through the Bering Sea, and into the frigid, uncharted waters of the Alaskan Territory. He was a man of scientific discipline and artistic vision, enjoying both exploration and the pleasures of wine. Captain's Reserve wines honor Niebaum's accomplishments around the globe, particularly Napa Valley, where the fruit for these premium wines is grown.

Captain's Reserve wines showcase special vineyards and sub-appellations within the Napa Valley and are exclusive to the Estate tasting room, our online store and wine club; you will not find these wines anywhere else!

The grapes for our Captain's Reserve Pinot Noir are grown in Carneros, the southernmost appellation in Napa and Sonoma counties. Known for its maritime growing conditions, including cool fog and lower temperatures, the Carneros region provides a long growing season that encourages the delicate Pinot Noir grape to fully ripen while preserving its natural acidity.

The 2005 Captain's Reserve Pinot Noir has a bright ruby-plum color with aromas of black cherries, toasted vanilla and sweet cinnamon spice. Deep red raspberry and cherry flavors highlight the silky palate. Subtle notes of black pepper and nutmeg linger on the long finish. Enjoy this lovely Pinot Noir with salmon, mild-seasoned pork dishes, and pasta or risotto with mushrooms.

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| APPELLATION: | LOS CARNEROS |
| BLEND: | 100% PINOT NOIR |
| BARREL REGIMEN: | 9 MONTHS IN NEW FRENCH OAK |
| ACID: | 0.52 G/100ML |
| PH: | 3.62 |
| ALCOHOL: | 13.9% |
| SUGGESTED RETAIL PRICE: | \$42.00 |