



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2007 CAPTAIN'S RESERVE CHARDONNAY

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 16th 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.

Our Captain's Reserve Chardonnay is made from grapes grown in some of the best vineyards in Napa Valley, blending fruit from warmer zones that concentrate the flavor of the grapes with fruit from cooler zones that help to provide acidity and zest.

Vintage

The growing season for 2007 was about as perfect as can be imagined. The only thing lacking for the entire year was precipitation. Spring experienced only a moderate amount of rain, and then the rest of the year was dry until October, which had just enough rain to knock the dust off of the grapes. Night time temperatures from May to September were in the mid-40s to mid-50s and daytime highs were predominantly in the 80s, climbing only on a few occasions above 90 degrees. This even and steady heat coupled with cool nights, allowed most grape varieties to develop complex and luscious flavors.

Tasting Notes

This Captains Reserve Chardonnay is ripe and soft, redolent with tropical fruit, candied pineapple, mango, honeydew and casaba. It also has a heady floral component that is reminiscent of jasmine, gardenia and honey. It is a wine that would best be served with fish in creamy sauces, crab, lobster and scallop dishes, pilaf and sauces with saffron, Madras curry or Hollandaise, such as Walnut Prawns. Because of its hedonistic flavor profile it is also suitable on its own or as an aperitif.

APPELLATION:	NAPA VALLEY
BLEND:	98% CHARDONNAY, 2% MARSANNE
BARREL REGIMEN:	29% NEW FRENCH OAK, 71% TANK FERMENTATION
ACID:	.61/100ML
pH:	3.54
ALCOHOL:	14.2%
SUGGESTED RETAIL PRICE:	\$27 ⁰⁰