



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2006 CAPTAIN'S RESERVE PINOT NOIR



Captain's Reserve wines are produced in extremely limited quantities each year, exclusively for wine club members and guests of the Estate. They are named in honor of Captain Gustave Niebaum, the visionary who, in the 1880s, founded Inglenook and brought Napa Valley worldwide recognition. Made from grapes grown in the finest Napa Valley vineyards—including Rubicon Estate—these wines are created to illustrate the intensity and depth of flavors that have made this region famous.

Because most of our Estate wines are designed to mature and develop complexity with cellaring, it was our goal with the Captain's Reserve to craft wines that would not need aging and be immediately accessible upon release. Cabernet Sauvignon, of course, has been our main focus, largely defining the Estate over the years. So, it's a thrill for us to make Pinot Noir because the varietal is so hugely different in terms of how it must be cared for and cultivated, and which winemaking techniques we use. Pinot Noir is far more delicate than Cabernet; it has a sensuous character and a more refined texture. To that end, we engage a totally different approach to this varietal in order to achieve a silky, elegantly styled wine.

The 2006 vintage was an ideal Pinot Noir vintage because cooler than normal temperatures during the summer months prolonged the growing season. As a result, the grapes were left to hang on the vines longer, which subsequently intensified the flavors and concentration of the fruit. Even as fall arrived, the weather remained moderate with very little rainfall. These conditions are perfect for Pinot Noir, where we want the fruit to maintain a good level of acidity in order to enhance the structure, but still be aromatic without being overly ripe.

Prior to fermentation, the grapes underwent a 48-hour cold soak to maximize color extraction and enhance the aromatic compounds of the must. Then, whole cluster selections were macerated over the course of several weeks before being placed into barrels.

Our 2006 Captain's Reserve Pinot Noir displays a bright garnet hue of true Pinot. With seductive aromas of raspberry, dried rose petals and candied citrus peel, the wine offers an equal profusion of flavors, which include tangy pomegranate, black cherries, spice and a slightly toasted essence from barrel aging. This wine is rich, silky and exquisitely balanced.

APPELLATION:	NAPA VALLEY
BLEND:	100% PINOT NOIR
BARREL REGIMEN:	16 MONTHS FRENCH OAK
ACID:	.52/100ML
pH:	3.82
ALCOHOL:	14.1%
SUGGESTED RETAIL PRICE:	\$38 ⁰⁰