



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2005 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., founder Gustave Niebaum's grand-nephew, 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

There are 235 planted-vineyard acres at Rubicon Estate with nearly 130 acres dedicated to growing ultra-premium Cabernet Sauvignon. The renowned Chateau and Cohn vineyards, which provide the grapes for this wine, produce Cabernet with tremendous depth, rich color, profuse berry aromas, and the unmistakable flavor of ripe Bing cherries. Although CASK Cabernet and our flagship wine Rubicon are often comprised of fruit from a portion of the same vineyards, each features different lot selections—CASK Cabernet fruit prominently demonstrates true red cherry flavors—and an entirely custom élevage technique.

ORGANIC FARMING

Rubicon Estate is farmed organically out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Our vineyards are certified organic by California Certified Organic Farmers (www.ccof.org).

THE VINTAGE

The 2005 season in Rutherford was unlike the dry and early vintage before. After an early bud break, temperatures were lower than average for early spring and more frequent rainfall than usual continued until July, causing a larger than anticipated berry size and potential yield. Our vigilance with respect to the vineyard paid off. The rest of the summer remained cooler than usual, in fact the early part of September was downright chilly. The reduction of clusters we made in the early part of summer allowed our fruit to ripen well and benefit from the long hang time it enjoyed due to the cooler weather. Cabernet Sauvignon can acquire a density and depth of flavor in these conditions and the resulting CASK is a brilliant example of this phenomenon. The strength of the vintage for Rubicon Estate Cabernet has become more evident as the wine has matured in barrel and bottle.

WINEMAKER'S NOTES

Diligent control over the vineyard early in 2005 proved to be the decisive factor. Keeping our yields down allowed for a very long, even and gradual evolution of flavors and tannins in the fruit that is evident in the finished wine.

For CASK Cabernet, we want fully ripe, sweet cherry flavors with mouth filling textures. This year it did not seem so easy to assume that we would attain the desired ripeness. The positive results of thinning clusters early in the season was immediately evident in the quality of wine right out of the fermenting tanks. The colors and fruit intensity were remarkable, and the tannins were incredibly soft and mouth filling. This was the first year in which our winemaking team could concentrate solely on making Estate-grown wines and it was an auspicious beginning.

TASTING NOTES

Our 2005 CASK Cabernet has layers of ripe, red cherries, plum, vanilla, cocoa, and toast. The wine is remarkable now, especially if served with intensely flavored meats or cheeses, but it also can be aged for 10 years or more. This is a monumental vintage for CASK.


Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, CA, NAPA VALLEY
BLEND:	100% CABERNET SAUVIGNON
VINEYARD:	100% ESTATE-GROWN AND ORGANICALLY CERTIFIED, COHN AND CHATEAU BLOCKS
BARREL REGIMEN:	22 MONTHS 500-L AMERICAN OAK PUNCHEONS
ACID: .57G/100ML	pH: 3.79
ALCOHOL:	14.7%
RELEASED:	JULY 4, 2008
SUGGESTED RETAIL PRICE:	\$75.00