



AMERICA'S GRAND WINE ESTATE

*Rubicon Estate*



## 2006 CUVÉE RUTHERFORD

### ABOUT THE WINE

2005 was the first vintage of Cuvée Rutherford, the first new wine from Rubicon Estate in nearly a decade. It was a fortuitous blend that originated in a simple idea that blending disparate lots of high quality wines from different varieties from the Estate might result in a uniquely attractive wine. It may not be produced every year and it will rarely be identically composed. It is always composed of compelling lots of wine that may not fit into the major Estate labels and it is produced in extremely limited quantities.

### WINEMAKING NOTES

After the major blending decisions had been made for Rubicon, CASK, Estate Merlot, and Pennino, we found that we had some very unique lots of wine remaining that didn't have a home. We started blending in non-traditional ways, really just experimenting mind you, adding Merlot to Cabernet Sauvignon, and Cabernet Sauvignon to Zinfandel etc. Ironically, we discovered upon tasting the various barrel samples of these lots that the sum of the parts created an incredible new property wine for us that we had never experienced before. We finished the blend, put the blend back into the same barrels from which it came, and then waited to see what would happen. As the blend aged together we realized that the Zinfandel had a softening effect on the firm tannins of the Cabernet Sauvignon and the Merlot lent a berry-like roundness to the mid-palate. The result was not a Cabernet Blend, which it technically could be called, but a real Cuvée Rutherford, an exemplary product of the soil and the place it comes from.

### VINTAGE

The 2006 vintage experienced extreme swings of temperature and rainfall. The year started out with storms and wide-spread flooding. Due to Rubicon Estate's outstanding location on the Rutherford Bench, our well drained soils were unaffected by either. However, the cold wet weather persisted, despite a short-lived teaser of a heat wave in mid-February, with record-breaking rainfall until May. This vast amount of rain required us to leave on our edible cover crop (peas and Fava beans) until the end of June, to pull water out of our soils.

Then we were hit with a July that brought some of the hottest weather in the history of Napa Valley. August and September were cooler than average, lengthening the growing season which allowed for full flavor development and allowed the grapes to develop interesting flavors and nuances. October provided ideal conditions for the late stages of ripening, with warm, dry weather and temperatures reaching into the mid to high 80s.

### TASTING NOTES

Cuvée Rutherford leads with intense aromatics of boysenberry, blackberry, red cherry, hickory and sassafras. It is deeply flavored and round on the palate, very attractive now. Its unique construction, smoky notes and deeply fruity character allow it to be at home with a wide range of dishes, even spicy ones, especially barbeque, short ribs, smoked or grilled beef, jerk chicken, or pulled pork, as well as with more classic meats such as beefsteak.

Scott McLeod  
Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	77% CABERNET SAUVIGNON, 15% ZINFANDEL, 3% MERLOT, 4% PETIT VERDOT, WITH A SMALL AMOUNT OF PETITE SIRAH
VINEYARD:	100% RUBICON ESTATE
BARREL REGIMEN:	18 MONTHS FRENCH OAK
CASE PRODUCTION:	1,135 CASES
ACID:	.57/100ML
	PH: 3.82
ALCOHOL:	14.4%
RELEASED:	JULY 2008
SUGGESTED RETAIL PRICE:	\$56.00