



Inglenook

2010 RUBICON

HISTORY

In 1975, Francis Ford Coppola purchased the historic Inglenook property, intent on restoring the estate's legacy of creating world-class wines equal to those that founder Gustave Niebaum and his grandnephew John Daniel Jr. made for decades. RUBICON, the estate's flagship wine since 1978, is produced from the best estate grown fruit, including the historic Gustave Niebaum Cabernet selection, which was first planted on the property in the 1880s.

THE VINTAGE

Two thousand ten saw one of the coolest growing seasons of the last 30 years. Chilly spring temperatures resulted in slight delays in bud break and bloom, but the weather didn't affect fruit set or the maturation of clusters through the bloom stage. The consistently cool weather allowed the fruit a slow rate of sugar development and necessitated longer hangtime. This resulted in highly fragrant and flavorful grapes and, subsequently, a more elegant wine.

WINEMAKING NOTES

Over the last few vintages, we've continued to refine the methods we use in crafting RUBICON in order to create the most elegant wine possible. In addition to now being even more discerning about the selections that go into RUBICON, we've purchased new equipment we think will be even more gentle on the fruit, and we have further improved our fermentation techniques. Our 2010 RUBICON was barrel-aged in our caves for 20 months.

TASTING NOTES

Rich, round, and elegantly textured, the 2010 RUBICON exudes deep, dark aromas of kirsch, cherries and fruit jam combined with a hint of almonds. The mid-palate unfolds as a powerful combination of ripe fruit, showing tannins of equal intensity. The finale is long, persistent and expressive. To experience the full nature of this wine, one hour of decanting is recommended.



APPELLATION:	RUTHERFORD, CA
BLEND:	CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT, MERLOT
VINEYARD:	COHN, GIO, WALNUT, APPLE, GARDEN, CASK, CREEK
CASE PRODUCTION:	4,000 CASES
ALCOHOL:	14.8%
RELEASE DATE:	SEPTEMBER 2013