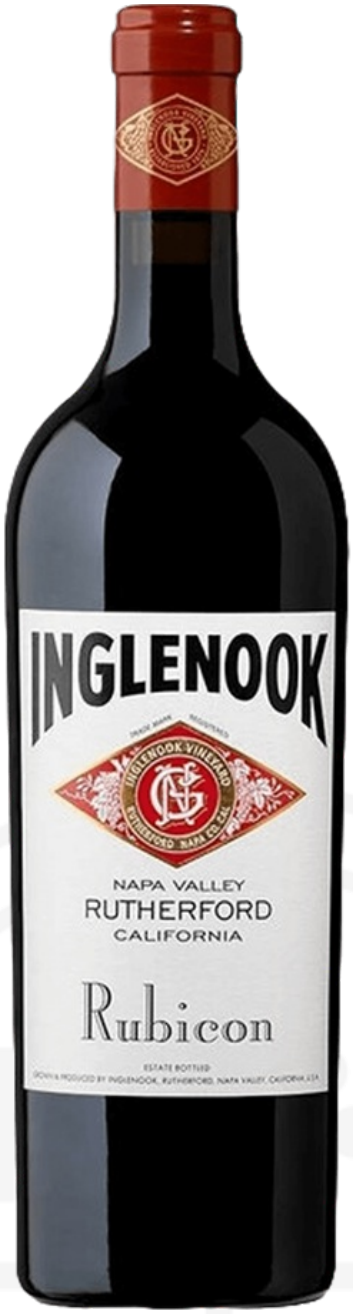
HOUSE OF TOWNEND

Inglenook Rubicon 2015

Price	£200.00
Code	INGL020

Since its inaugural vintage in 1978, Rubicon has been the Estate's premier red wine, reflecting the soul of the property and expressing Francis Coppola's wish to create a Bordeaux-styled grand wine. Rubicon was named after the small river crossed by Julius Caesar in 49 B.C., declaring his intention to gain control of Rome, thereby launching a civil war among opposing factions. Over time the phrase "crossing the Rubicon" has come to signify any irreversible action with revolutionary intent or the outcome of which holds great risk.



Tasting Notes:

2015 Rubicon displays both elegance and generosity. Resonant scents of black cherries, blackberries, and other dark fruits are enhanced by subtle nuances of vanilla bean, mocha, and allspice. Round, lush, and sweet upon entry, this wine is absolutely seamless on the palate. Silky, fine-grained tannins lead to a lengthy, fragrant finish with flavours that echo perfectly the aromas on the nose.

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Specification	
Vinification	Following a relatively warm winter, the 2015 growing season at Inglenook began early, staying 14 to 21 days ahead of average from budbreak to harvest. Variable weather in May during flowering and limited precipitation for the third consecutive year, led to relatively low yields. Merlot was the first Rubicon varietal to reach maturity and was picked on August 22nd, followed by Cabernet Sauvignon nine days later. After several consecutive hot days, the pace of harvest ramped up quickly and the Rubicon harvest was completed by September 24th. Matured for 18 months in French oak that is 75% new.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	USA
Region	California
Area	Napa Valley
Sub Area	Rutherford
Type	Red Wine
Grape Mix	97% Cabernet Sauvignon, 3% Merlot
Genres	Fine Wine
Vintage	2015
Body	Rich, bold and robust
Producer	Inglenook
Producer Overview	Personally chosen by Francis Ford Coppola, renowned French winemaker Philippe Bascaules came to Napa from Bordeaux in 2011 to become General Manager of the great American wine estate, Inglenook. Bascaules began his career as assistant to the Estate Director at the legendary Château Margaux, one of France's five First Growth Bordeaux estates.Bascaules' experience of making some of the world's most critically acclaimed wines has taught him the importance of respecting the heritage of a great 'terroir.' His philosophy is unassuming and clear-cut: "I prefer to know, rather than believe. I am not here to make changes just for the sake of it; I want to know that any changes I implement will improve the wine. Everything is a question of balance, but preserving elegance is essential. **Read more online**
Closure Type	Cork
Food Matches	Drink with a Venison stew or a herb encrusted Lamb rack.