

INGLENOOK



In 1966, when I was five years old, my family purchased and moved to a rural property four miles away from San Rafael, the town where I was born in Argentina. The property was a 15-acre farm with a vineyard, a century-old house, and a very large swimming pool. As a boy, I always longed for the type of life that my cousins in town had—riding bikes around their neighborhood with a gang of friends. Only after I grew up did I come to realize that spending my childhood in a rural setting was a positive thing for me. One day, while walking about the property with my maternal grandmother, she predicted: “You will be an agronomist.” What was that? By then I had already abandoned the idea of becoming an airline pilot and was all for being a civil engineer. Having lacked an urban life, I equated vines and rural life to solitude—and a negligible amount of time with friends. In addition, there was my family history: My dad had established a winery that eventually failed because of the extreme cycles of the wine economy in Argentina, an experience preceded by one similar to that of his own father; and my great-grandfather, who had built a small ag-industrial complex, fell victim to the arbitrariness of nature when a volcanic eruption rendered his land infertile and he was unable to repay his bank debts. I was so certain I would not like being an “agronomist” that it took only one look at my grandmother to make it clear that a career like that was not in my plans.

With such a family background, it is understandable that I would never see agronomy and, more specifically, winegrowing as the satisfying occupation that it is for many today. However, for reasons I still do not understand, I chose to enroll in a high school with an agricultural orientation and, when the time came, I applied to an agronomy program in college. After graduating, it seemed to me that I would remain distant from grapes, but then, upon completing my graduate work at University of California, Davis, something compelled me to accept a three-month internship at the Niebaum-Coppola Estate Winery in 2003.

The rest—to my grandmother’s credit—is a history easily traceable in the Human Resource files of what is now Inglenook. During the second month of my internship, I accepted a full-time position as Viticulturist, but in 2005 I had to return and reside in Argentina for two years to comply with a requirement of my United States student visa.

Back in Argentina, I worked for Finca Decero, an estate winery owned by the Schmidheiny family who had initiated an amazing project that involved the planting of roughly 370 acres of vineyard land and the construction of a state-of-the-art winery. Oddly enough, even though I oversaw the entire project—from its embryonic stages to its completion—I never had the same sense of belonging and ownership that I felt while I was at Niebaum-Coppola, and so in 2008 I returned to Rutherford as Vineyard Manager, becoming Inglenook’s Director of Operations in 2017.

Being at Inglenook now, I find it inexplicable to have once related vineyards to moments of anxiety and

anguish just because of my family’s experiences. Like the Coppolas, I too think of Inglenook as a refuge where it is easy to find peace and calm. The vines also find the property the perfect place in which to grow calmly and smoothly.

One of the best expressions of a smooth, untroubled season is the 2016 vintage. We enjoyed plentiful winter rainfall, after experiencing four years of drought. Ideal spring weather helped us avoid the risk of frost during bloom, leading to a nicely-balanced crop. A bit of heat in June slowed the vines down, as we headed into an idyllic, warm summer and early fall – perfect conditions for gradual ripening. Harvest proceeded at a pace that was in rhythm with nature’s tempo. The vineyard team did not have to rush the picking, and the entire crop was picked by Inglenook’s crew alone with any need for temporary help. The resulting wines from the 2016 vintage are a perfect expression of Inglenook’s *terroir*, which once again proved itself capable of producing world-class wines.

Having had the pleasure of working for over 15 years at the Estate, I now understand that we cannot escape our fate. This immutable fate must be imprinted in our DNA or our souls, but it is stronger than our will or preferences. Somehow this force pulls us to the place where we belong and where we are meant to be.





2016 RUBICON

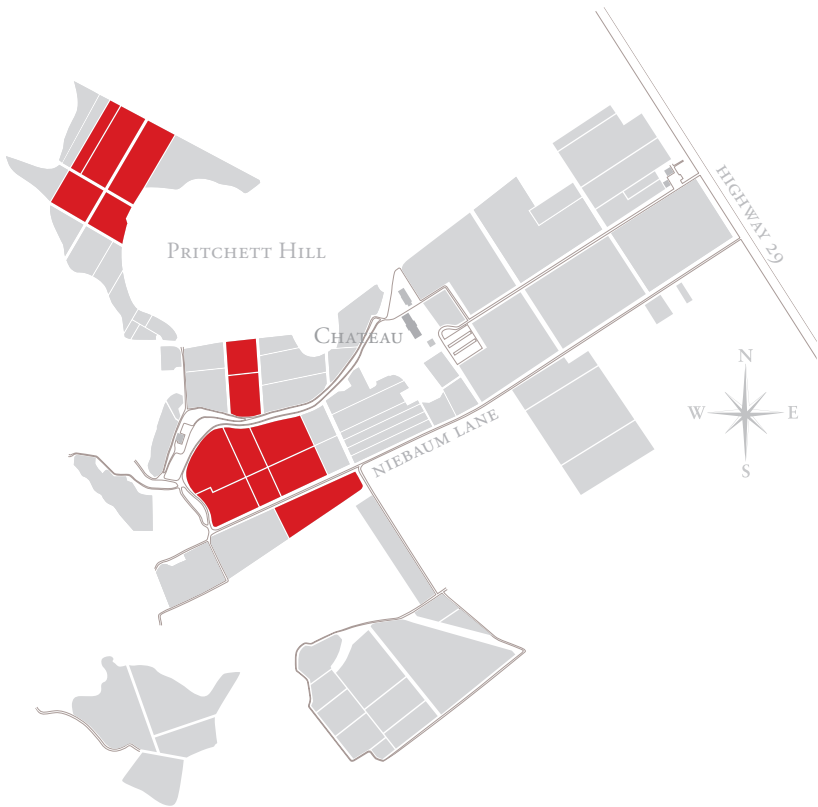
The production of Rubicon, Inglenook’s premier red wine, began in 1978 and restored the Estate’s legacy of making world-class wines. Rubicon is an elegant blend from the finest vineyard blocks, and showcases the highest potential of both the Estate and the vintage.

VINTAGE

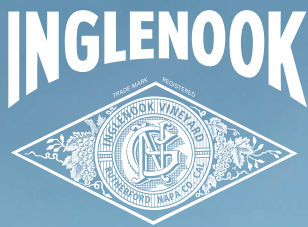
After four years of drought, a winter with average rainfall was welcome, as it provided ample soil moisture for a strong start to the 2016 growing season. Average late-spring temperatures and limited precipitation minimized the risk of frost during mid-May bloom, ensuring average yields. June closed with a heat spell, slowing vine canopy growth at the ideal time. Harvest of the blocks contributing to the 2016 Inglenook Rubicon blend occurred under optimum conditions from September 6th through September 27th.

WINEMAKER’S TASTING NOTES

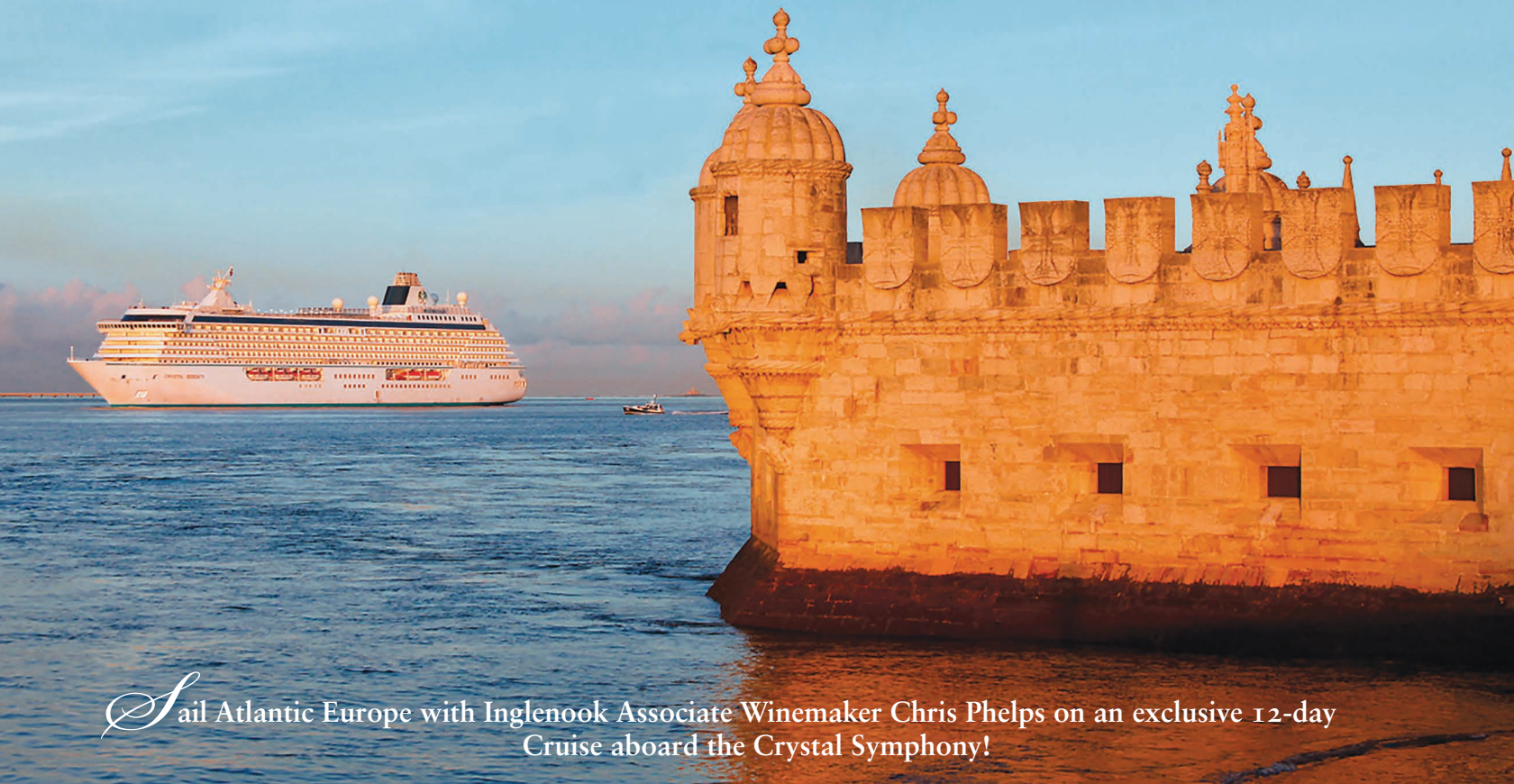
Ideal harvest conditions endowed the 2016 Rubicon with the three elements associated with a truly great wine from the Rutherford appellation: complexity, balance, and elegance. The aromas are intense and focused with top notes of creamy, sweet vanilla, and black licorice wound around a core of exquisitely ripe black cherry and crème de cassis. This refinement extends directly to the palate, where the wine is both broad and deep with sensuous, silky tannins. Supremely balanced in terms of both opulence and complexity, ripe black fruits and an ultra-smooth texture provide an impressive crescendo to a very long finish.



APPELLATION:	RUTHERFORD, NAPA VALLEY
BLEND:	93% CABERNET SAUVIGNON, 7% CABERNET FRANC
VINEYARDS:	APPLE, CASK, CREEK, LOWER CASK, GIO, LOWER GARDEN, WALNUT
ALCOHOL:	14.1%
BARREL REGIME:	18 MONTHS; 100% FRENCH OAK, 75% NEW OAK
BOTTLED:	MAY 2018



INGLENOOK ASSOCIATE WINEMAKER CHRIS PHELPS
will host an OPULENT EUROPEAN CRUISE
with 3 days in Bordeaux
JUNE 7-19, 2020

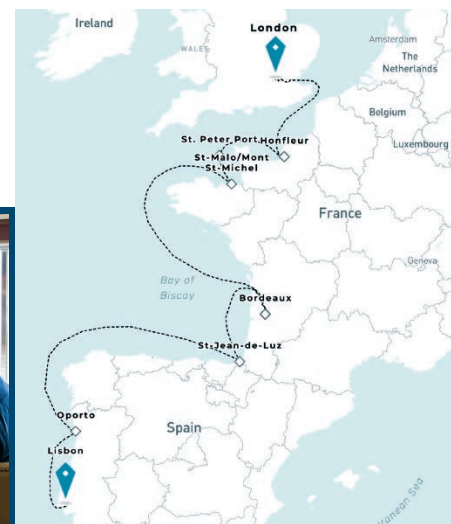
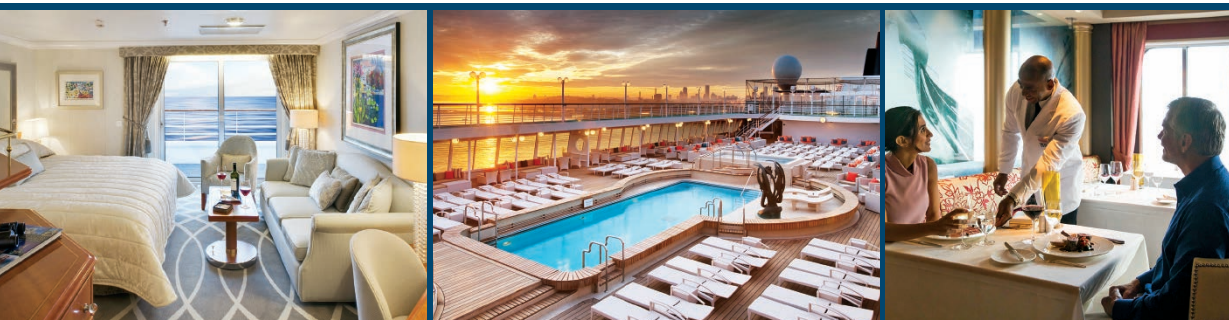


*S*ail Atlantic Europe with Inglenook Associate Winemaker Chris Phelps on an exclusive 12-day Cruise aboard the Crystal Symphony!

Paired with Inglenook wines, this experience will be something special to remember.

Your journey will begin in Lisbon, Portugal, the launch pad for many of the world's greatest voyages. From there, you will experience the medieval charm of Oporto before leaving Portugal for the Basque fishing port of St-Jean-de-Luz, France. Next, you will have 3 days in Bordeaux to take your time as you explore its legendary old-world vineyards. Following your wine country adventures, glimpse Brittany's seafaring past in St-Malo prior to docking at St. Peter Port on the island of Guernsey. Leaving the island, you will land in Honfleur and spend 2 days in the heart of Normandy before arriving in one of the oldest of the world's great cities, London, England.

Your Cruise-Only Fare includes a special Winemaker Dinner and unique experiences with Inglenook Associate Winemaker Chris Phelps, all beverages including fine wines, champagne, premium spirits and all non-alcoholic beverages such as bottled water, soft drinks and specialty coffees; gratuities for housekeeping, dining and bar staff, and much more.



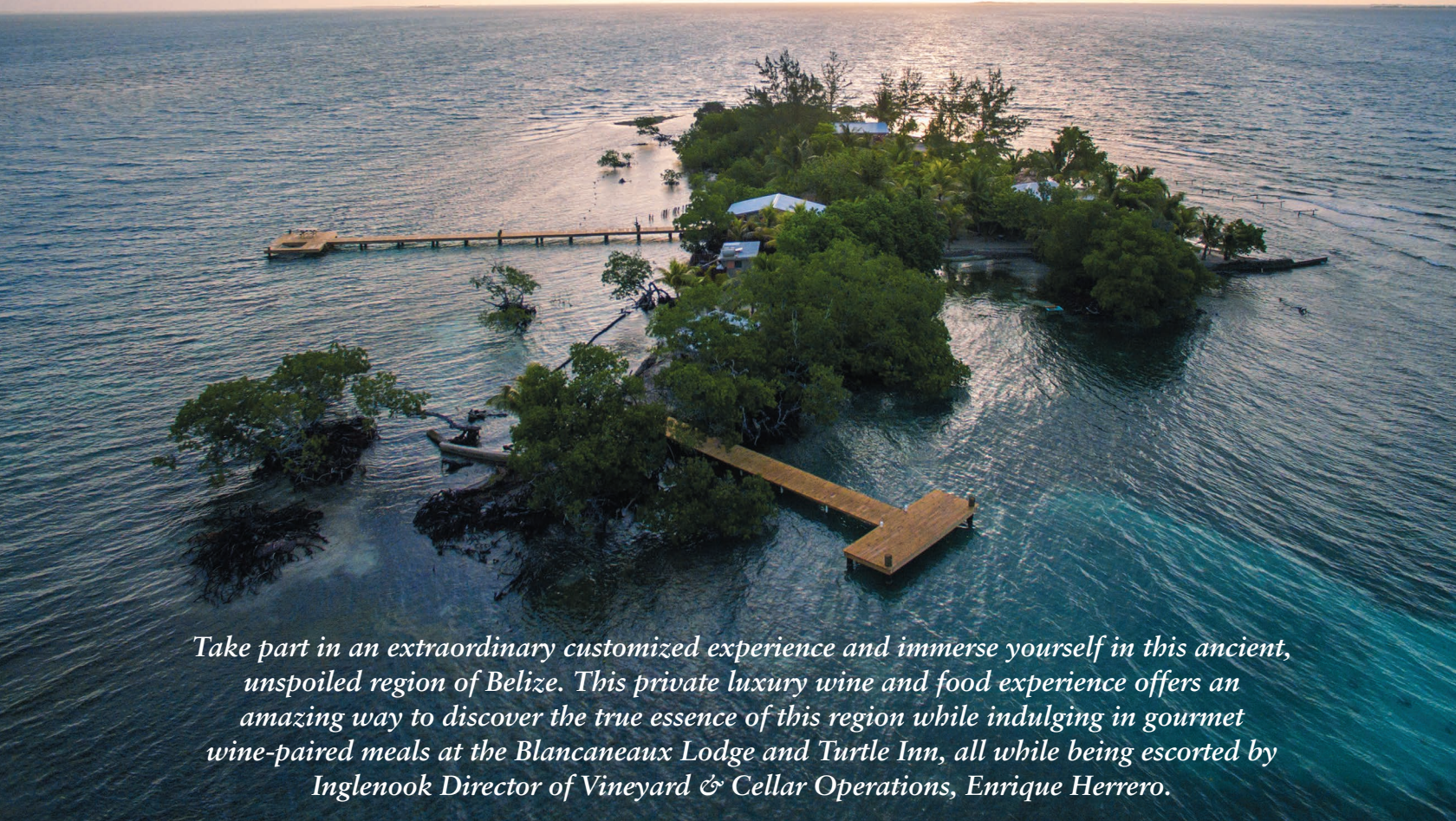
Fares start at \$3,949 per person plus Port Taxes and Airfare.

To reserve a suite for this exclusive 12-day cruise, please contact Per Nilsen at (951) 303-6256 or per@blueribboncruise.com.

**Airfare and Port Taxes are not included in the package.*



Heritage Society Adventure to
THE FAMILY COPPOLA HIDEAWAYS BELIZE
Blancaneaux Lodge & Turtle Inn | May 23-30, 2020



Take part in an extraordinary customized experience and immerse yourself in this ancient, unspoiled region of Belize. This private luxury wine and food experience offers an amazing way to discover the true essence of this region while indulging in gourmet wine-paired meals at the Blancaneaux Lodge and Turtle Inn, all while being escorted by Inglenook Director of Vineyard & Cellar Operations, Enrique Herrero.

BLANCANEUX LODGE

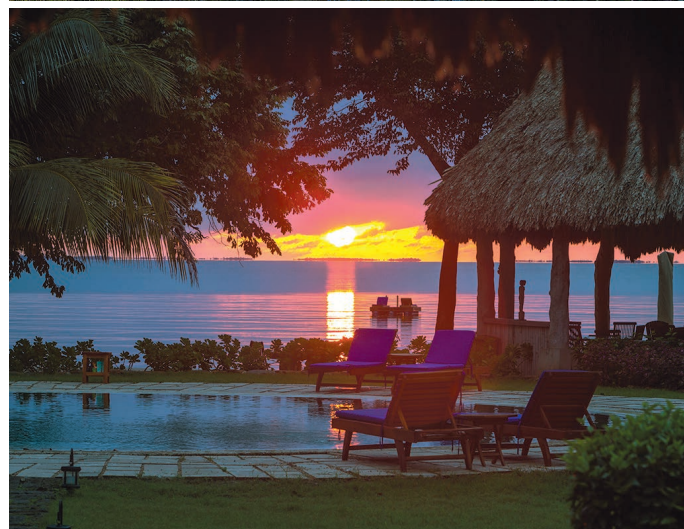
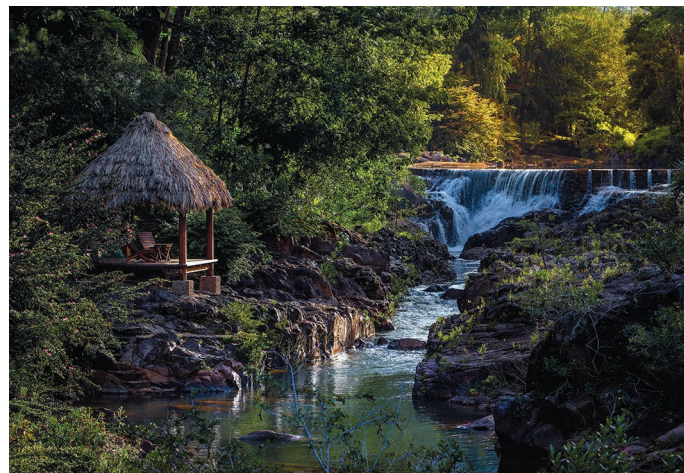
Blancaneaux Lodge is a luxury hideaway where waterfalls tumble into turquoise pools above the jungle canopy. Its remote mountain setting allows guests to explore the ancient civilization of the Maya and to return to their own thatched roof dwelling, rich with Guatemalan décor and nestled in the foliage of the Mountain Pine Ridge Forest Reserve.

TURTLE INN

This seafront escape delights guests with individual thatched cottages, decorated with handcrafted Balinese furnishings, naturally cooled by the ever-present sea breeze. Just steps beyond your private deck, the white sand beach dissolves into the clear Caribbean Sea. In addition to offering an ideal location to experience the sea, Turtle Inn is located a short bicycle ride or walk from the charming sea front fishing village of Placencia, where local artisan shops and dining spots can be enjoyed.

Prices start at \$4,250 per couple for the week.
Contact the Vacation Planners office in Belize to book your adventure!

Phone: Toll-Free (866) 469-9550
Email: info@thefamilycoppolahideaways.com



INGLENOOK’S

TERROIR

THE VOICE OF THE EARTH

The smack of California earth shall linger on the palate of your grandsons.
—Robert Louis Stevenson, from *Silverado Squatters*, 1883

Napa Valley and wine—a coupling so perfectly paired it’s almost as if it had been fated. At the basis of this ongoing relationship, sometimes likened to a love affair, sometimes to a dance, is the concept of *terroir*. Despite the many tangible factors that describe a region’s *terroir*—briefly put as all of the conditions that influence the growth characteristics of a grape variety and therefore the personality of the wine produced—no one is in complete agreement about what those factors entail or to what degree they contribute. The term embodies a marvelously complex meaning, controversial and nearly intangible when taken to its philosophical limits. Most experts agree, however, that the winegrower’s challenge is how to best match the varietal with the most congenial site, and that his or her goal is to channel the sum total of that site’s uniqueness into an expression we enjoy as wine. Quite apart from the geographic and legally bound definition of an appellation, *terroir* implies the “deep history” of place—or what wine author and critic Matt Kramer calls “somewhereness”—and is the soulful link between earth and palate that conjures a host of thoughts, feelings, and memories.

Terroir is a notion closely associated with Old World wine thinking, especially the practices of the French from whose language the term is derived, that is, *terre* (“soil” or “land”). In fact, it was the Cistercian monks in 11th century Burgundy who are responsible for an approach that considered *anything* that might contribute to the distinction of a vineyard plot. Their rigorous methods included obsessively comparing and classifying different types of soil to cultivate certain varieties of grape in order to produce the very best wine. The information they elicited from the earth—quantitative and qualitative proof of channeling a site’s identity—eventually became the foundation of France’s official wine classification system, the AOC or *appellation d’origine contrôlée* (“protected designation of origin”). As for New World approaches, it wasn’t until around the mid-19th century that California—northern California in particular and Napa Valley even more so—was introduced to the idea that the attributes of a vineyard plot could be specially suited to the cultivation of a discrete grape variety, which could then be translated into the wine.

Rutherford is the Pauillac of California. This is Cabernet country par excellence...Rutherford is full-throttle Cabernet in terms of ripeness, and tends to have more structure, backbone, and longevity than almost any other California Cabernet.

—Hugh Johnson and Jancis Robinson, from *The World Atlas of Wine*, 1971

When Gustave Niebaum, Inglenook’s founder, elected to build his wine estate in 1879 in Rutherford—in the very heart of the Valley at its widest expanse—his choice was well informed: he made a few extensive trips to Europe’s

most venerable wineries, speaking with their *vignerons* about traditional and innovative methods, and his fluency in several languages allowed him to assemble an enviable library on viticulture, winemaking practices, and technological advances in the field. He compared his European notes with his findings in northern California, traveling up and down Napa Valley and visiting with the pioneers of its early winemaking industry, men like Charles Krug and Jacob Schram. Sated with information, Captain Niebaum chose his property with great care and foresight, arriving at a decision that proved to be prophetically wise: from early on, Rutherford steadily rose in its viticultural stature with a reputation that only continues to grow worldwide. It’s said that the “Dean of American Winemaking,” André Tschelistcheff (1901-1994), who has been applauded as a highly significant influence on post-Prohibition winemaking in California—and served as a consultant for the Niebaum-Coppola Estate Winery—coined the phrase “Rutherford Dust” in reference to Rutherford’s remarkable array of soil types, collectively classified as a regional appellation of Napa Valley in 1993. Dubbed “Maestro”

CHATEAU VINEYARDS

NIEBAUM LANE VINEYARDS

HIGHWAY 29

At the eastern front of the property, the mostly flat vineyard blocks of the Chateau and Niebaum Lane Vineyards have the benefit of all day sun exposure, and the soil types here tend to have a fine texture due to higher proportions of clay, an aspect that results in greater water-holding capacity. These vineyards exhibit remarkable versatility, being well suited to grow Cabernet Sauvignon, Zinfandel, and Syrah as well as Sauvignon Blanc, Semillon, and the Rhône varietals that comprise Blancaneaux, Inglenook’s premier white blend.

PRITCHETT HILL VINEYARDS

CREEK VINEYARDS

GARDEN VINEYARDS

COHN RANCH VINEYARDS

The vineyards directly behind the Chateau—occupying close to 140 acres—sit on the famed Rutherford Bench, a prehistoric alluvial fan that stretches for several narrow miles from Yountville to St. Helena. The soils of this lush patch of land differ from those of the front property in being coarser and more gravelly in nature thus providing excellent water drainage, a characteristic especially amenable to Cabernet Sauvignon, which prefers dryer growing conditions. Indeed, the vineyards to the rear of the Estate produce the serious, age-worthy Cabernet Sauvignon predominant in Rubicon along with smaller sections of two of the varietals used in its blending, Merlot and Cabernet Franc.



out of collegial respect, Tschelistcheff often said that “It takes ‘Rutherford Dust’ to grow great Cabernet.”

I want the winemaking at Inglenook to be instinctive and sensorial....I think it's important to communicate the inherent values of the Estate's *terroir* and not be afraid to be different. You have to find yourself.

—Philippe Bascaules, Director of Winemaking, Inglenook

Inglenook is the largest contiguous wine estate in the country, covering a total of approximately 1,700 acres with about 235 of them planted to vineyards. Nestled at the base of Mount St. John, the Estate is perfectly positioned geographically: it receives the first rays of sunshine that burn off the fog drifting eastward from the Pacific Ocean, a daily pattern that, coupled with typically cool nights, makes the property well suited for growing wine grapes full of aroma and flavor.

By Nature's good fortune, the Estate sits on top of the Rutherford Bench, the most famous of the Valley's dozen or so ancient alluvial fans (formed just after the Pleistocene epoch or the Ice Age) that descend from the west face of the Mayacamas. The resulting well-drained soils are composed of gravel, sand, and clay, a primordial concoction that lends itself to superior winegrowing. While there is

some disagreement regarding its exact borders, the Bench extends approximately six miles in length, between Yountville and St. Helena, and today represents close to 2,500 acres of some of the Valley's most prized vineyards. So special is this lush expanse of land, and so noteworthy its soils, that Frank Prial (1930-2012), the wine columnist for *The New York Times*, once wrote that the Rutherford Bench “boasts one of the more exceptional concentrations of great wine producers in the world.”

The quest for the *terroir*-wine is the quest for an inimitable product.

—Stéphane Derenoncourt, Wine Consultant for Inglenook since 2008

Most of the Estate's vineyard landscape was replanted within a four-year period soon after the Coppolas restored the property to its original dimensions in 1995. About 40 acres of the adjoining J.J. Cohn Ranch were acquired in 2002, forming the Estate's current profile of three vineyard areas identified by their respective soil types and micro-environments (an area sharing the same natural conditions such as soil genesis or sun exposure): the vineyards on the property's eastern front, those to the back of the property—the locale of the Rutherford Bench—and the mountain vineyards to the southwest (please see map). These three areas have been divided into vineyard blocks, named in correspondence with their location, and then sub-divided into 120 harvest areas in order to both accommodate and retain the individuality of the respective varietal, while maintaining the same high level of quality throughout the entire vineyard block.

Experimentation is key in vineyard management and Philippe Bascaules, Inglenook's Director of Winemaking, Enrique Herrero, Director of Vineyard and Cellar Operations, and Associate Winemaker Chris Phelps, are working together to analyze each of the 120 harvest areas, constantly weighing the benefits of integrated strategies to cultivate optimum quality fruit in an ecologically sound manner. Bascaules and his team firmly believe that any modifications made in vineyard protocol should be introduced only when that alternative method has been rigorously tested and proven to be more effective in the creation of *terroir*-driven wines. Their aim is to faithfully convey the very best aspects of Inglenook's personality—its identity of place, its “smack of earth,” to paraphrase Robert Louis Stevenson—vintage after vintage.

Inglenook is indisputably one of the most historically significant wineries in the Napa Valley—a family-owned wine estate, its network of roads and paths defining a unified whole reflective of the classic chateau wineries of Europe. The vitality of Captain Niebaum's dreams and the respect and devotion he showed Inglenook are not some quaint sentiments of the past, but ones very much alive in the Coppolas' relationship with their property. “There's an interesting idea that the owner of a wine estate is part of the *terroir*,” Francis Coppola notes, “and it's in this spirit that I've spent these last many years assessing Inglenook's future needs, invigorating the vineyards, initiating the construction of a new winery, and focusing on what it would take to achieve my goal of restoring this property to being America's greatest wine estate.”

