

Edizione Pennino  
Zinfandel 2000

*Niebaum-Coppola*  
RUTHERFORD



## Edizione Pennino Zinfandel 2000

**History**

Zinfandel is the oldest variety planted on the Niebaum~Coppola Estate. When Gustave Niebaum, founder of the Inglenook Winery, purchased the property from W.C. Watson in 1880, county records indicated that there were 40 acres of vineyards on the property equally split between Zinfandel and Black Malvoisie.

These vineyards were planted sometime in the late 1850s. Though the Black Malvoisie is no longer with us, the Zinfandel remains, planted in the same locales as it was during the Watson, Niebaum and John Daniel eras. When Francis Coppola and his wife Eleanor purchased the great Niebaum Estate in 1975, they were counseled to remove the Zinfandel and plant higher-priced Cabernet Sauvignon. Coppola replied, "But I like to drink Zinfandel," and the Zinfandel remained.

"In 1988 we released a small amount of Zinfandel under the Edizione Pennino label. Francesco Pennino was my maternal grandfather, I'm named after him," said Coppola. "My mother, Italia, was always telling me 'It's Coppola this, Coppola that; you know you're half Pennino!' So when we decided to sell the Zinfandel, I named it after my mother's father. We called it Vino Pennino."

The label design for the Edizione Pennino Zinfandel is a replica of the logo of Francesco Pennino's music publishing firm, which translates to "Pennino Editions." One side of the label depicts the Bay of Naples, his former home and his last view of Italy, and the other New York Harbor, his first view of America and his new home. Francesco Pennino was a musician, songwriter and later a music publisher. He also had an incredible enthusiasm for movies: he operated several movie theaters in the New York area, and was responsible for bringing a number of silent Italian films to the United States. He had connections to Paramount Pictures, which led to his being offered a job writing scores for the company's silent films. Francis Coppola pays tribute to Pennino's talents by placing the name of one of his songs on the cork of each vintage. For the 2000 vintage, Coppola chose "Veneziana." Literally meaning "woman from Venice" the name alludes to a long love affair with a young woman from Italy, fitting for a wine that speaks of history, family and love.

**Vineyard Notes**

The Edizione Pennino Zinfandel is grown on the Estate in Rutherford, in the Gate, Bridge, Carriage House, Cowbarn, Saddle, Walnut and Mountain vineyards, many of which are dry farmed. St. George is the primary rootstock used. These vineyards are on the reddish soils next to Mt. St. John where conifer forests once grew. This unique soil gives Edizione Pennino Zinfandel wonderful, lifted aromatics. Over the last nine years, we have planted an additional thirteen acres of several old clones of Zinfandel on the Estate. The 2000 vintage was the first year that our new Mountain Vineyard contributed to the blend. The vineyard is 4.7 acres of Zinfandel, planted on the slopes of Mt. St. John and

is divided between three Zinfandel clones, the Morisoli, Werley and Clone 1A. We look forward to this new addition and it has great promise for future Penninos.

The Morisoli clone is of particular interest to the Estate as three generations of the Morisoli family have helped work the vineyards and harvests over the past 75 years. Due to this long history, it is possible that this Morisoli clone is actually the original Watson clone of Inglenook, first planted in 1855. The Morisoli clone is a typical blockbuster, with huge spice and cedar flavors and is very deep with sweet fruit flavors.

The Werley clone is from an old vineyard known as the 'Quarry Vineyard' just east of the Estate along the Silverado Trail, directly across from the entrance to Quintessa Estate. It was a tiny head-pruned vineyard planted over 85 years ago by the Werley family. They operated the Rutherford Quarry that was in existence during the Niebaum and Daniel years and up until the early 1970s, when it ceased to operate. The Werley clone gives aromas of chocolate and mocha with a huge palate of dense, dark fruits.

**Vintage Notes**

2000 was a classic, late Napa Valley harvest. As expected, the fall gave way to the Indian summer that typifies Northern California and distinguishes it from other regions.

**Winemaking Notes**

The Edizione Pennino Zinfandel grapes are harvested by hand and selected vine by vine for optimum flavor levels. This time consuming, labor-intensive process provides the highest quality fruit for the harvest. Each vineyard lot is fermented separately in 3-4 ton fermenters. The fruit is then crushed and "cold soaked" for forty-eight hours prior to fermentation. Slowly, the must is warmed and fermentation begins. Every few hours the must is "punched down" by hand to mix in the grapes with the new wine. Subsequent to fermentation, the wine is raked into French oak barrels to age for fourteen months, softening the tannins and fusing the rich fruit flavors with the smoky vanilla of the oak barrels. After resting in the bottle for six months, the Edizione Pennino Zinfandel is released on Columbus Day, which falls on October 11th this year.

**Tasting Notes**

The 2000 Edizione Pennino Zinfandel begins with a seductive, spicy briar aroma that tells of ripe fruit and powerful grapes. A generous and ample palate leads into a sweet berry pie and crème brûlée finish. This wine, with its supportive tannins and lush character, is enjoyable today and will continue to evolve in bottle for 7-10 years.

**WINEMAKING ANALYSIS**

**Varietal:** 97% Zinfandel, 3% Cabernet Sauvignon

**Appellation:** Rutherford, Napa Valley

**PH:** 3.71

**Total Acidity:** .58

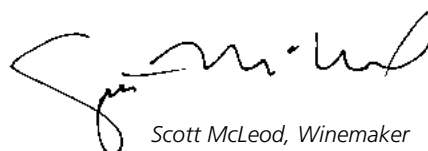
**Alcohol:** 14.1%

**Bottle Date:** April 2002

**Cases Produced:** 1904 (12 Pack Cases)

**Barrel Aging:** 18 Months

**Barrel Type:** French Oak



Scott McLeod, Winemaker