



*Niebaum-Coppola*

AMERICA'S GRAND WINE ESTATE

## History

Niebaum-Coppola Estate Zinfandel is rich with history and tradition. It was first planted by W.C. Watson in the late 1850's, and continued to flourish after the purchase of the Estate in 1880 by Gustave Niebaum, the founder of the Inglenook Winery.

When Francis Coppola and his wife Eleanor acquired the Niebaum Estate in 1975, they were advised by consultants to remove the Zinfandel vines and replace it with higher-priced Cabernet Sauvignon. Coppola had his own ideas. "But I like to drink Zinfandel," and the Zinfandel remained as a part of the Estate.

In 1988, the first Edizione Pennino Zinfandel was released. The label is a tribute to Coppola's maternal grandfather, Francesco Pennino. The label design replicates the logo of his music-publishing firm, which translates to "Pennino Editions." The diamond on the left side of the label depicts the Bay of Naples, Francesco Pennino's former home and his last view of Italy. The diamond on the right side is a view of New York Harbor and the Statue of Liberty, his first glimpse of America, his new home.

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 2001 vintage, Coppola chose "Senza Perdono' Copyright 1919" which translates to "Without Forgiveness."

## The Vineyards

The Edizione Pennino Zinfandel is grown on the Niebaum-Coppola Estate in the Gate, Bridge, Carriage House, Cowbarn, Saddle, Walnut and Mountain Vineyards. Many of these vineyards are dry farmed in the reddish soils at the base of Mt. St. John where conifer forests once grew. This unique soil composition gives Edizione Pennino Zinfandel wonderful, lifted aromatics. Over the past decade, we have planted an additional thirteen acres of several old clones of Zinfandel on the Estate.

Two historic clones contribute to this wine, the Morisoli and the Werle clones. The Morisoli clone is of particular interest to the Estate since three generations of the Morisoli family have helped work the vineyards and the harvests over the past 75 years. Due to this long history, it is possible that this Morisoli clone is the original Watson clone of Inglenook, first planted in 1855. The Morisoli clone provides the wine with blockbuster flavors of spice and cedar with deep, sweet fruit.

The Werle clone is from an old vineyard known as the 'Quarry Vineyard' east of the Estate, along the Silverado Trail. This was a small head-pruned vineyard planted over 85 years ago by the Werle family. They operated the Rutherford Quarry that existed during the Niebaum and Daniel years through the early 1970's. This clone became part of the Niebaum-Coppola Estate in 1996 and adds aromas of chocolate and mocha with a palate of dense, dark fruits to the wine.

## The Vintage

The classic harvest of 2001 can be compared to the exciting 1997 vintage. The growing season offered moderate and even temperatures with slow maturation lasting late into fall. Ripening conditions were ideal and extended well into autumn, with an optimal harvest commencing in late October. The abundant sunshine and warm weather led to perfectly-ripened grapes with intense flavor and balance.

## Winemaking Notes

The Edizione Pennino grapes are hand harvested and vine selected to achieve optimum flavor levels. Each vineyard lot is fermented separately in 3- to 4-ton fermenters. The fruit is then crushed and "cold soaked" for 48 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 wine. After fermentation, the wine is racked into French oak barrels and aged for 14 months. This aging process softens the tannins while fusing the rich flavors with the smoky vanilla of the oak barrels. Once the wine is bottled it is aged for an additional six months in bottle and then released on Columbus Day, October 13, 2003.

## Tasting Notes

The Edizione Pennino Zinfandel has to be engaging. We work hard to make a wine with charm and intensity and almost a brash forwardness. It has expressive aromas of allspice, ripe raspberry and licorice. The palate follows with a dense and almost viscous texture and weight, with flavors of sweet berry pie, finished by notes of crème brûlée. The best Zinfandels, to me, offer tremendous amounts of pleasure. Pennino has to be delicious and the 2001 delivers.

Scott McLeod, Winemaker



2001 EDIZIONE PENNINO ZINFANDEL

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 20 MONTHS FRENCH AND AMERICAN OAK	TOTAL ACID: 0.61 G/100 ML	CASE PRODUCTION: 1,559 CASES
VINEYARD: GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT AND MOUNTAIN	ALCOHOL: 14.9%	pH: 3.74	RELEASED: OCTOBER 13, 2003
BLEND: 100% ZINFANDEL	BOTTLED: SEPTEMBER 2003		