



AMERICA'S GRAND WINE ESTATE

Niebaum-Coppola

NIEBAUM-COPPOLA ESTATE ZINFANDEL is rich in history and tradition. It was first planted by W.C. Watson in the late 1850s 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 them with higher-priced Cabernet Sauvignon. Coppola had his own ideas. "But I like to drink Zinfandel," and the Zinfandel remained on 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 each vintage. For the 2002 vintage, Coppola chose the song "Terra 'E 'NFamita" (music & lyrics by Francesco Pennino 1921) which translates to "Shameful Earth."

Vineyard Notes

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; Morisoli and Werle. The Morisoli clone is of particular interest to the Estate since 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 the original Watson clone of Inglenook, first planted in 1855. The Morisoli clone provides the wine with blockbuster flavors of spice, cedar, and 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 era. This clone became part of the Niebaum-Coppola Estate in 1996 and adds to the wine aromas of chocolate and mocha, as well as a palate of dense, dark fruit.

Vintage Notes

The 2002 vintage saw an extremely ripe and powerful harvest in the Napa Valley, making it a spectacular successor to the classic 2001 vintage. A mild summer allowed for extended hang time on the vine until autumn when temperatures increased dramatically. Hot daytime weather coupled with cool nights enabled the grapes to reach optimal maturity by the time harvest commenced in late October.

Winemaking Notes

2002 marked the year that winemaking returned to the second floor of the Chateau with the completion of the Rubicon Winery. Here, wines are fermented in traditional, small oak fermenters. Because Zinfandel ripens earlier than Cabernet, our Pennino Zinfandel was made in the new facility before the Cabernet Sauvignon was picked.

The Edizione Pennino grapes are hand-harvested in order to select only the ripest grape clusters. The fruit undergoes a cold soak before fermentation and each vineyard lot is fermented separately in 2 to 4-ton fermenters. After fermentation, the wine is raked into French oak barrels, which fuses the flavors while adding a smoky vanilla element to the wine. The wine gets six additional months of aging once it is bottled until it is released on Columbus Day, October 11, 2004.

Tasting Notes

The 2002 Pennino Zinfandel is a wine of tremendous balance, intense in flavor and texture, and super-ripe but not raisiny. It has expressive aromas of crushed raspberries and baking spices with dramatic flavors of blackberry jam, licorice, and a hint of white pepper. The finish is sweet, lush, and incredibly long with supple tannins that will lend to this wine's longevity.

Scott McLeod, Winemaker



2002 EDIZIONE PENNINO ZINFANDEL

APPELLATION: RUTHERFORD, NIEBAUM-COPPOLA ESTATE	BARREL REGIMEN: 19 MONTHS FRENCH AND AMERICAN OAK	TOTAL ACID: 0.58 G/100 ML	CASE PRODUCTION: 2,374 CASES
VINEYARD: GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT, AND MOUNTAIN	ALCOHOL: 14.6%	pH: 3.78	RELEASED: OCTOBER 11, 2004
BLEND: 100% ZINFANDEL		BOTTLED: MAY 25, 2004	