



AMERICA'S GRAND WINE ESTATE

Rubicon



2003 EDIZIONE PENNINO ZINFANDEL

HISTORY

The first Edizione Pennino Zinfandel was crafted from the 1988 harvest. The label pays tribute to Coppola's maternal grandfather, Francesco Pennino, with a design that replicates the logo of his music-publishing firm and a song on each cork. 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 and his new home.

THE VINEYARDS

The Edizione Pennino Zinfandel is grown on the Rubicon Estate in seven locations. 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 Morisoli family members have helped work the vineyards and harvests for 75 years. The Morisoli clone provides the wine with blockbuster flavors of spice, cedar, and sweet fruit. The Werle clone became part of the estate in 1996 and adds to the wine aromas of chocolate and mocha, as well as a palate of dense, dark fruit.

THE VINTAGE


Mother Nature was temperamental and indecisive in 2003. The growing season in Rutherford commenced with spring rain and cool temperatures, which reduced yields overall. Summer temperatures were relatively moderate, but autumn arrived with added warmth to transform the vineyards and deliver a winning vintage. The three-week stretch of 90 degree temperatures in October pushed the grapes into ripeness and allowed the tannins to develop. The fruit is characterized by ripe flavors and supple tannins.

WINEMAKING NOTES

Our Zinfandel vineyards utilize both traditional head-trained trellising as well as cordon-trained vines. Extreme ripeness is achieved through head-trained trellising because the technique accommodates 360° exposure and fruit position, as well as different elevations in the canopy. Conversely, the uniform height and exposure created by cordon-trained vines leads to very precise flavors because of uniform and consistent ripeness. After hand-harvesting the grapes, each vineyard lot is cold-soaked and fermented separately in 2 to 4-ton fermentors. When the two lots of wine are combined, attributes of both the head-trained and cordon-trained fruit are captured, creating an elegant and stylish Zinfandel with fine tannins and sweet center fruit. After fermentation, the wine is racked into French and American oak barrels.

TASTING NOTES

The 2003 Edizione Pennino Zinfandel expresses dark, succulent fruit and a long, sweet finish. Scents of black raspberry and boysenberry jam complement a full range of lush, dark fruit flavors, exotic spices, licorice, and black pepper. Well-textured with supple tannins, this wine offers a delightful balance of concentration and vibrancy.


Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	100% ZINFANDEL
VINEYARD:	GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT & MOUNTAIN
BARREL REGIMEN:	18 MO. FRENCH & AMERICAN OAK
CASE PRODUCTION:	1,889 CASES (9L)
ACID: .53/100ML	PH: 3.76
ALCOHOL:	14.7%
BOTTLED:	JULY 1, 2005
RELEASED:	OCTOBER 1, 2005