



AMERICA'S GRAND WINE ESTATE

Rubicon Estate



2005 EDIZIONE PENNINO ZINFANDEL

HISTORY

The Edizione Pennino Zinfandel pays tribute to Francis Ford Coppola's maternal grandfather, Francesco Pennino. Born in Italy, Francesco emigrated to the United States as a young man and started a music publishing and import company known as "Edizione Pennino." The company's logo depicted two images: the last view of Francesco's homeland, the Bay of Naples, and his first view of America, the Statue of Liberty. Francis Ford Coppola took the design in its original form and used it to identify the estate Zinfandel which, like Francesco Pennino's journey, is the grape most identified with the Italian influence on the California wine industry. To add to the nostalgia, each vintage bottling has one of Pennino's song titles imprinted on the cork.

VINEYARD NOTES

The Zinfandel for Edizione Pennino is grown in a variety of vineyards scattered across Rubicon Estate's 235 contiguous acres. Two historic clones contribute to Edizione Pennino: Morisoli and Werle. The Morisoli clone provides the wine with blockbuster flavors of spice, cedar, and sweet fruit. The Werle clone adds aromas of chocolate and mocha, as well as a palate of dense, dark fruit. We use both traditional head-training and cordon-training methods for growing our Zinfandel. Head training achieves extreme ripeness from the 360-degree exposure and fruit position, as well as different canopy elevations. Conversely, the uniform height and exposure of cordon-trained vines demands that there be fewer clusters, which leads to heightened flavor development in the fruit.

ORGANIC FARMING

For more than two decades, Rubicon Estate has been farmed organically out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Although organically farming Zinfandel provides a challenge because Zinfandel has a soft, thin skin, which makes it vulnerable to mildew or botrytis, the rewards outweigh the extra efforts.

THE VINTAGE

The 2005 vintage was another late vintage in California as a result of cool summer temperatures and large crop yields. Because of the abundance of fruit, the vineyards on the Estate were thinned three times over the season, reducing the yield to ideal levels for the highest quality fruit. We experienced amazing autumn weather, including gorgeous, warm and sunny conditions throughout October. The Zinfandel was harvested the 2nd week of October before the Cabernet harvest got underway.

WINEMAKER'S NOTES

Because Zinfandel is a thin-skinned grape and the season was long, we were very careful about the grape selection after harvest. In the end, we sorted a total of three times - twice as grapes and once as must. Our Zinfandel underwent a cold-soak period to maximize color and flavor extraction. Then, each lot was fermented separately in 2 to 4-ton oak fermenters and punch-downs occurred daily. After fermentation, the wine was racked into a combination of French and American oak barrels for maturation.

TASTING NOTES

The 2005 Edizione Pennino Zinfandel is dark, luscious, and very perfumey. Intense aromas of raspberry, white pepper and licorice are followed by sweet, mouth filling flavors of blue and red fruits, briar and spice. With a palate this dense and ripe, the profusion of flavor lingers and builds beautifully on the finish.

Scott McLeod
Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	100% ZINFANDEL
VINEYARD:	100% ESTATE-GROWN AND ORGANICALLY CERTIFIED; GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT, MOUNTAIN, OFFICE AND WOODSHED
BARREL REGIMEN:	18 MONTHS FRENCH AND AMERICAN OAK
CASE PRODUCTION:	2,499 CASES (750ML-BOTTLE); 98 CASES (1.5L-BOTTLE)
ACID: .59/100ML	pH: 3.88
ALCOHOL:	14.9%
RELEASED:	AUGUST 2007