



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

2008 EDIZIONE PENNINO ZINFANDEL



HISTORY

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 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 sweet fruit as well as cedar and spice impressions. The Werle clone adds aromas of chocolate and mocha and palate of dark, rich fruit.

ORGANIC FARMING

For three decades, Rubicon Estate has been organically farmed out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Although it is more difficult to cultivate Zinfandel using organic practices because of its vulnerability to mildew or botrytis, the rewards outweigh the extra efforts.

THE VINTAGE

2008 was a challenging vintage that delivered a very small crop because of an early spring frost that wreaked havoc on the vines. Some vineyards were off more than 50% of their normal yields. Having fewer grapes, however, meant that the clusters of fruit didn't have to compete for nutrients. This resulted in extremely aromatic and highly concentrated flavors once the grapes reached maturity. The cold snap that started the vintage was followed by weather that fluctuated between hot and very hot during the summer months. The unpredictability of it all kept us on our toes the entire season and forced us to stagger harvest more than normal. Despite these challenges, the fruit that remained was abundantly flavorful, complex, and well balanced, making it well worth the extra work that went into raising it.

WINEMAKER'S NOTES

As a result of the intense heat during the summer months, the fruit matured nicely and was protected from sunburn by the canopy provided by our trellising methods. And because we were patient in staggering the harvest, the tannins reached full maturity as well. Although last vintage our Edizione Pennino saw a little more grip and tannin, this year's wine has more extract and density and is more round. The Zinfandel underwent a cold-soak period to maximize color and flavor extraction. Each lot was then fermented separately in small oak fermentors and was punched down daily.

TASTING NOTES

The 2008 Edizione Pennino Zinfandel is dark and lush, with jammy extraction and profuse aromas of pomegranate, plums, chocolate and spice. Bright, juicy flavors of blackberries and cherries are accented by hints of white pepper and nutmeg, a note of mocha and vanilla nuances, which are derived from the oak.

APPELLATION:	RUTHERFORD, CA
BLEND:	92% ZINFANDEL, 6% PETITE SIRAH, 2% PRIMITIVO
VINEYARD:	100% ESTATE GROWN AND ORGANICALLY FARMED; GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT, MOUNTAIN, CHATEAU, CHILES HOUSE AND WOODSHED VINEYARDS
BARREL REGIMEN:	15 MONTHS NEW AND USED AMERICAN AND FRENCH OAK
ALCOHOL:	14.5%
RELEASED:	OCTOBER, 2010