



2013 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.” Our estate Zinfandel bears the music company’s logo in its original form and to add to the nostalgia, each vintage bottling has one of Pennino’s song titles imprinted on the cork. When Coppola purchased the Inglenook estate in 1975, it was recommended that he remove the Zinfandel vines, but because this varietal has Italian origins and has always been enjoyed by his family, he insisted the Zinfandel remain.

VINTAGE NOTES

Although it was one of the driest growing seasons on record, 2013 was a stellar vintage in large part because the vines were optimized by the ideal conditions of the previous year. The growing season produced a large crop, so the vines had to be thinned on multiple occasions, but these efforts paid off. By late summer, we could see the Zinfandel was going to be very concentrated and well balanced.

WINEMAKING NOTES

Our Zinfandel selections are dry-farmed head-pruned vines that offer concentrated berry flavors and pronounced spice notes. Morisoli clone selections contribute fresh raspberry fruit flavors, lively acidity and spice notes, while the historic Werle clone adds dark boysenberry aromas and a round texture. Over the last few years, we’ve refined our winemaking methods, using smaller boxes for picking, a new destemmer that is gentler on the fruit, and we apply greater scrutiny during the fermentation process by evaluating individual blocks of fruit daily to determine which will benefit from pump overs. Also, this vintage, we implemented by-the-hour pay for our pickers rather than by-the-ton, as an additional quality measure that encourages our vineyard staff to pick more slowly, be gentler with the fruit, and focus on selecting higher quality clusters as a means of pre-sorting. It is our goal to continue this technique with all future vintages. After fermentation, our Pennino Zinfandel matures in a combination of French and American oak barrels.

TASTING NOTES

Endowed with a velvety texture and soft tannins, the 2013 Pennino Zinfandel opens with a certain level of restraint that quickly builds into an intense and persistent display of flavor and fragrance. From dramatic spice aromas that include cloves, nutmeg, and cocoa mixed with blueberries and raspberries, the palate comes to life with refreshing flavors of red cherries, cinnamon, and vanilla. There is a decidedly earthy quality about this vintage with distinct mineral notes and nuances of menthol. Smooth and supple, this wine is extremely well balanced and enjoys great length.

APPELLATION:	RUTHERFORD, CA
BLEND:	93% ZINFANDEL, 4% PRIMITIVO, 3% PETITE SIRAH
VINEYARDS:	COW BARN, WOODSHED, GATE, CARRIAGE, CHILES, SADDLE
ALCOHOL:	14.5%
REGIMEN:	18 MONTHS IN 50% FRENCH OAK, 50% AMERICAN OAK; 25% NEW OAK
RELEASED:	OCTOBER 2015

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