

# EDIZIONE PENNINO

This Zinfandel is the oldest variety planted on the Niebaum~Coppola property. When Gustave Niebaum purchased the Inglenook Ranch from W.C. Watson in 1879, the county records indicated 40 acres of vineyard on the property; equally split between Zinfandel and Black Malvoise.

According to the Inglenook history books, these vineyards were planted sometime in the late 1850's. Though the Black Malvoise is no longer with us, the Zinfandel remains currently planted in the same locales as it was during the Watson, Niebaum and Daniel eras.

The 1996 vintage is a classic Zinfandel from the Niebaum~Coppola Estate. The fruit ripened late in the harvest season making it uniform with bright and dynamic aromas. The 1996 Pennino is one of the most charming and engaging wines that this property has ever made. Aromas are dominated by inviting ripe, red spicy Zinfandel fruit and toasty vanilla spike from new American oak barrels. The palette is soft and concentrated with flavors of briary black fruit, nutmeg and allspice. The wine has an incredibly supple texture that upholds the core of fruit flavors through its lengthy and persistent finish.

"In 1988 we released a small amount of Zinfandel under the Edizione Pennino label. Francesco Pennino was my maternal grandfather – I'm named after him," said Coppola. "My mother, Italia, was always telling me 'It's Coppola this, Coppola that; you know you're half Pennino. What about the Penninos?' So when we decided to

1996 ZINFANDEL  
RUTHERFORD, CALIFORNIA



sell the Zinfandel, I named it after my grandfather. We called it Vino Pennino." The label design for the Edizione Pennino Zinfandel is a replica of the company logo of Pennino's music publishing firm. One side of the label reflects the bay of Naples, his former home, and the other, New York, where his publishing firm began.

**Vineyard Notes:** The Edizione Pennino Zinfandel comes from all of our Zinfandel vineyards: Cowbarn, Woodshed, Building B and Garden. All these vineyards are dry farmed and were planted in the late '70's on St. George rootstock. These plantings are on the reddish soils next to the mountain where conifer forests were at one time. It is perhaps the unique soil that gives Edizione Pennino Zinfandel such wonderful, lifted aromatics.

In any given year, one vineyard may play a larger role than another. What sets the Pennino grapes apart is the selection and harvest process. We pick all Zinfandel vineyards on average three times. That means that we go through at harvest and pick only the ripe clusters on the ripest vines. The remaining grapes are picked at a later date. Once all the wines are made, the densest and most aromatic lots will form the Edizione Pennino blend.

*"Dense, full-bodied, powerful, harmonious flavors exhibit fine ripeness and length."*

—Robert Parker, Jr., *The Wine Advocate*

WINEMAKING ANALYSIS:		1996 Edizione Pennino Zinfandel		<i>Niebaum~Coppola</i>
Vineyard: Niebaum-Coppola Estate		Varietal: 100% Zinfandel		Alcohol: 14%
Total Acid: .58	pH: 3.70	Barrel Regimen: first 6 months new American Oak, last 6 months in French Oak		
Case Production: 1866		Bottle d: February, 1997		Released: Columbus Day, 1998