

Zinfandel is the oldest variety planted on the Niebaum~Coppola Property. When Gustave Niebaum, founder of the Inglenook Winery, purchased the property from W.C. Watson in 1879, county records indicated that there were 40 acres of vineyards on the property equally split between Zinfandel and Black Malvoisie.

According to the Inglenook history books, these vineyards were planted sometime in the late 1850's. Though the Black Malvoisie is no longer with us, the Zinfandel remains currently planted in the same locale as it was during the Watson, Niebaum and Daniel eras. When Francis Ford Coppola and his wife Eleanor purchased the great Niebaum estate in 1975, they were counseled to remove the Zinfandel and plant the higher priced Cabernet Sauvignon. "But I like to drink Zinfandel," states Mr. Coppola, and the Zinfandel remained.

"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 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 his last view of Italy, and the other New York Harbor, his first view of America and where his publishing began.

The 1997 is considered to be another fabulous year in the already acclaimed decade of the '90's. At Niebaum Coppola, the harvest began in the middle of

1997 ZINFANDEL  
RUTHERFORD, CALIFORNIA



September for some of the earlier varieties like Merlot but the majority of the red grapes were harvested in October. Across the board, the wines of this vintage are very deeply flavored with very fine texture and supple tannins. Though the Pennino is always styled to be elegant and charming, there is a power with the 1997 Pennino that comes from perfect ripeness from such a fine vintage.

**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.

**Winemaker's notes:** The 1997 was a gorgeous year for Zinfandel. As an organically certified grower, Zinfandel is always the most rewarding variety to grow as it is the most challenging. We extensively reduce the crop at veraison to just one cluster per shoot and remove the leaves around the cluster to increase the sun exposure and increase air flow through the vine. Both of these measures significantly reduce mildew and botrytis pressure as well as concentrate the vines efforts into fewer grapes resulting in deeper colors and denser flavors. Everything went our way with the 1997 Pennino Zinfandel.

-Scott McLeod, Winemaker

WINEMAKING ANALYSIS:		1997 Edizione Pennino Zinfandel		<i>Niebaum~Coppola</i>
<i>Vineyard:</i> Niebaum-Coppola Estate		<i>Varietal:</i> 94% Zinfandel, 6% Cabernet Sauvignon		<i>Alcohol:</i> 14.1%
<i>Total Acid:</i> .58	<i>pH:</i> 3.70	<i>Barrel Regimen:</i> first 6 months new American Oak, last 6 months in French Oak		
<i>Case Production:</i> 1912		<i>Bottle d:</i> March, 1999	<i>Release d:</i> Columbus Day 1999	