

## EDIZIONE PENNINO

Zinfandel is the oldest variety planted on the Niebaum-Coppola Estate. When Gustave Niebaum, founder of the Inglenook Winery, purchased the property from W.C. Watson in 1880, 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, planted in the same locales 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!' 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 Francesco Pennino's music publishing firm, which means Pennino editions. 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 his new home.

**Vintage Notes** 1998 was the "El Nino" vintage for California. We received twice our normal rainfall, which delayed budbreak by three weeks. Spring lasted all of two weeks followed by an abnormally hot and dry summer. We didn't know what to expect come harvest time but thankfully we were fortunate to have favorable weather through September and October.

### 1998 ZINFANDEL Rutherford, California



**Vineyard Notes:** The Edizione Pennino Zinfandel comes from all of our Estate 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 this unique soil that gives Edizione Pennino Zinfandel such wonderful, lifted aromatics. But we have been busy! Over the last eight years, we have added an additional thirteen acres of several old clones of Zinfandel to the Estate, including four acres on top of Mount St. John. These are incredibly exciting new vineyards

blend upwards of 10% Cabernet Franc into our Pennino to increase and broaden the aromatics. But with the 1998, we found that the most engaging blend was the one with the highest percentage of Zinfandel. The result is a true to vintage Zinfandel with a big zinf spice and a luscious sweet brambly palate. We age the Zinfandel in oak barrels for eighteen months. The first twelve months in new French oak and the last six months it is racked into new American oak. Each year we have increased the amount of new American Oak barrels for this last phase of barrel aging, a new technique I am very

pleased with.

-Scott McLeod, Winemaker

#### WINEMAKING ANALYSIS:

### 1998 Edizione Pennino Zinfandel

*Niebaum-Coppola*

Vineyard: Niebaum-Coppola Estate		Varietal: 99% Zinfandel, 1% Cabernet Franc		Alcohol: 14.1%	
Total Acid: .58gm/100 ml	pH: 3.64	Barrel Regimen: First 12 months in French oak, last 6 months in new American Oak			
Case Production: 1164 cases		Bottle d: April 13, 2000		Released: Columbus Day 2000	