

*Niebaum-Coppola*  
RUTHERFORD



# NIEBAUM-COPPOLA ESTATE WINERY

## 1999 Edizione Pennino

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. Francis Coppola replied, "But I like to drink Zinfandel," 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 mother's father. 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. One side of the label depicts 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.

The 1999 Edizione Pennino Zinfandel is sealed with a cork branded with one of Francesco Pennino's original musical titles "Gelosia © 1934," which means jealousy in Italian. By imprinting the cork with a title written by Francis Coppola's maternal grandfather, we give credit and tribute to both a beautiful song and great wine.

### Vintage Notes

The 1999 vintage was one of the best vintages in Napa Valley history. Constant temperatures and a long hang time allowed for the Zinfandel to ripen evenly on the vine. The vines were crop-thinned, leaving one grape cluster per shoot and leaves were pulled to allow the sun to reach the clusters, increasing color accumulation and balancing ripeness levels.

### Vineyard Notes

The Edizione Pennino Zinfandel comes from our Estate Zinfandel vineyards: Cowbarn, Woodshed, Building B and Garden. All of these vineyards are dry farmed and were planted in the late 1970's on St. George rootstock. These plantings are on the reddish soils next to Mount St. John where conifer forests once grew. It is perhaps this unique soil that gives Edizione Pennino Zinfandel such wonderful, lifted aromatics. Over the last nine 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. The old clones planted to these vineyards are the Morisoli clone and the Werley clone. Both are very historic to the Estate.

The Morisoli clone is of particular interest to the Estate as three generations of the Morisoli family have helped work

the vineyards and harvests over the past 75 years. Due to the long history of the Morisoli family, it is possible that the original Morisoli clone is actually the original Watson clone of Inglenook, first planted in 1855.

The Werley clone is from an old vineyard known as the 'Quarry Vineyard' just east of the Estate along the Silverado Trail, directly across from the entrance to Quintessa Estate. It was a tiny head-pruned vineyard that was first planted over 85 years ago by the Werley family.

The Morisoli clone is a typical blockbuster. It has huge spice and cedar flavors, very deep with sweet fruit flavors. The Werley clone is all chocolate and mocha with a huge palate of dense, dark fruits. These are incredibly exciting new vineyards for us and are now producing select fruit.

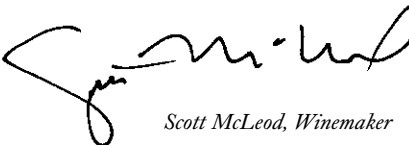
### Winemaker's Notes

For this blend we chose to add 4% Cabernet Sauvignon and 1% Cabernet Franc to the Zinfandel because the Cabernet

Sauvignon gives the Zinfandel strength and the Cabernet Franc adds a rich cherry note. The grapes for the Edizione Pennino were specifically chosen vine by vine according to ripeness. As each individual lot was harvested, the grapes were destemmed, crushed, and set for fermentation. The wine was fermented in six-ton stainless steel tanks for 7 days and was pumped over four times a day. This allowed the juice to be distributed evenly throughout the skins, extracting maximum color and flavor. After fermentation, the wine was racked into barrels, with fifty percent aged in new French oak and the balance in one to three-year-old French oak for fourteen months.

### Tasting Notes

The 1999 Pennino Zinfandel is a result of a very ripe vintage. It has a ruby-garnet color with brambly, spicy berry flavors. It has a full and juicy palate with exotic red fruits wrapped in forward French oak.



Scott McLeod, Winemaker

### WINEMAKING ANALYSIS

#### Vineyard:

Rutherford Estate, Napa Valley

#### Blend:

95% Zinfandel

4% Cabernet Sauvignon

1% Cabernet Franc

#### Alcohol:

14.1%

#### Total Acid:

.56 g/100ml

#### pH:

3.70

#### Barrel Regimen:

14 Months

New French oak

#### Case Production:

1974 Cases

#### Bottled:

April, 2001

#### Released:

Columbus Day, 2001.