



AMERICA'S GRAND WINE ESTATE

Rubicon Estate

## 2004 EDIZIONE PENNINO ZINFANDEL



### HISTORY

The first Edizione Pennino Zinfandel was crafted from the 1988 harvest. It pays tribute to Coppola's maternal grandfather, Francesco Pennino, with a label design that replicates the logo of his music-publishing firm. The diamond on the left side depicts the Bay of Naples, Francesco's former home and his last view of Italy. The diamond on the right is a view of New York Harbor and the Statue of Liberty, his first glimpse of America and his new home.

### THE VINEYARDS

The grapes for Edizione Pennino Zinfandel are grown on Rubicon Estate at the base of Mt. St. John. The fruit is harvested from vineyards comprised of reddish soils with a unique composition that gives this wine its wonderful, lifted aromatics. Two historic clones contribute to it: Morisoli and Werle. The Morisoli clone is of particular interest to the Estate since three generations of Morisoli family members have helped work the vineyards and harvests for 75 years. It provides the wine with blockbuster flavors of spice, cedar, and sweet fruit. The Werle clone became part of the estate in 1996 and adds aromas of chocolate and mocha, as well as a palate of dense, dark fruit. We use both traditional head-training and cordon-training methods for growing our Zinfandel. Head training achieves extreme ripeness because the technique accommodates 360 degree exposure and fruit position, as well as different canopy elevations. Conversely, the uniform height and exposure of cordon-training leads to very precise flavors because of the uniform ripeness of the fruit.

### ORGANIC FARMING

Rubicon Estate is farmed organically out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Our vineyards are certified organic by California Certified Organic Farmers ([www.ccof.org](http://www.ccof.org)). Organically farming Zinfandel provides a challenge because Zinfandel has a soft, thin skin, which makes it vulnerable to mildew or botrytis, but the rewards make it worthwhile.

### THE VINTAGE

The 2004 vintage benefited from a spectacular summer with moderate temperatures—the type of weather winemakers dream. In September high pressure developed over Northern California, pushing the fog off the coast and raising the temperatures into the 90s for five consecutive days which escalated ripening and caused an early and ultra-ripe harvest by Napa Valley standards.

### WINEMAKER'S NOTES

After hand-harvesting the grapes, each vineyard lot is hand-sorted and crushed. The must is then put on the sorting table to remove any remaining stems, then cold-soaked and fermented separately in 2 to 4-ton oak fermentors. Once the fermentation temperatures reach the 90s, the wine is punched down daily. After fermentation, the wine is racked into French and American oak barrels.

### TASTING NOTES

Edizione Pennino Zinfandel is an elegant and serious Zinfandel with briar and deep spice aromas. The palate is marked by ripe, unctuous, delicious fruit flavors of raspberry and blackberry with hints of cranberry, black pepper and cola. It's easy to drink now but can be cellared for 8 to 10 years.

  
Scott McLeod ~ Winemaker

APPELLATION:	RUTHERFORD, CA
BLEND:	100% ZINFANDEL
VINEYARD:	100% ESTATE-GROWN AND ORGANICALLY CERTIFIED; GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT, MOUNTAIN, OFFICE AND WOODSHED
BARREL REGIMEN:	18 MONTHS FRENCH AND AMERICAN OAK
CASE PRODUCTION:	2,499 CASES (750ML-BOTTLE); 98 CASES (1.5L-BOTTLE)
ACID:	.56/100ML
PH:	3.72
ALCOHOL:	14.9%
RELEASED:	COLUMBUS DAY
SUGGESTED RETAIL PRICE:	\$40.00