



HERITAGE SOCIETY

Dear Rubicon Member,

Spring is near! Were you able to join us for any of the three fabulous member events hosted at the Chateau this year? In January, our annual lobster feed took place, and February saw Executive Chef Alex Lovick host our Chef Experience. We also enjoyed the Blancaneaux Brunch to celebrate our 2014 vintage release. If you haven't yet had a chance to taste this wine, please call us to reserve your complimentary Heritage Tasting soon.

After spending the holidays with their families in Mexico, our vineyard crew returned to the Estate with renewed energy and high spirits. From January up until the first week of March, the sound of pruning shears echoed through the vineyards as our crew prepared the vines for the coming season.

Already, this year has been wetter than the last four years. We've already received 20 inches of rain compared to just 10 inches the previous winter and 0.9 inches two years ago. Normally, we receive an average of 35 inches of rain per year in Rutherford. This moisture fills our soil profile and is used by the vines throughout the growing season. In years when there is little precipitation during the winter, water does not make it to the deeper layers of soil where the roots draw from to ripen the fruit. But when rainfall is normal, 90 to 100 percent of the total water used by the vines comes from water stored in the soil during the winter. We're delighted that Mother Nature has started the year off right. Stay tuned for more news from the vineyards in our next letter.

MARCH 2016 RUBICON MEMBER SHIPMENT

Two bottles of 2013 RC Reserve Syrah

Retail \$62 per bottle ♦ Member Price \$46.50 per bottle

Two bottles of 2013 Edizione Pennino Zinfandel

Retail \$48 per bottle ♦ Member Price \$36 per bottle

One bottle of 2010 Edizione Pennino Zinfandel

Retail \$55 per bottle ♦ Member Price \$41.25 per bottle

Total Retail \$275 ♦ Shipment Price \$206.25 plus Tax and Shipping

UPCOMING EVENT!

Join us on Saturday, May 14th at 10:00AM for the Vineyard Hike hosted by Enrique Herrero. Enjoy a walk in the vineyards guided by Enrique and his team, followed by a rustic lunch by our Gate vineyard, under the shade of a large elm tree. Call us or visit our website to reserve your spot.

Cheers!

Samantha Lloyd
Heritage Society

As a Rubicon member, you receive 25% off all wines and merchandise. Call us to assist with your order 707.968.1149



HERITAGE SOCIETY

MARCH 2016 SHIPMENT ORDER FORM

TO PLACE AN ORDER

Call: 707.968.1149

Visit us online: <http://www.inglenook.com>

TO INQUIRE ABOUT YOUR MEMBERSHIP

Call: 707.968.1144

Email: heritagesociety@inglenook.com

SHIPMENT WINES

	Retail Price	Shipment Price	Reorder Price	Qty	Total
2013 RC RESERVE SYRAH	\$62.00	\$46.50	\$43.40	_____	\$ _____
2013 EDIZIONE PENNINO ZINFANDEL	\$48.00	\$36.00	\$33.60	_____	\$ _____
2010 EDIZIONE PENNINO ZINFANDEL	\$55.00	\$41.25	N/A	_____	\$ _____

CURRENT WINES FROM OUR PORTFOLIO

BOTTLE LIMITS MAY APPLY

	Retail Price	Rubicon Price	Qty	Total
2012 RUBICON	\$210.00	\$157.50	_____	\$ _____
2012 RUBICON 375ML	\$105.00	\$78.75	_____	\$ _____
2012 CASK CABERNET SAUVIGNON	\$75.00	\$56.25	_____	\$ _____
2012 CASK CABERNET SAUVIGNON 375ML	\$40.00	\$30.00	_____	\$ _____
2013 "1882" CABERNET SAUVIGNON	\$45.00	\$33.75	_____	\$ _____
2014 BLANCANEUX <i>special member price</i>	\$65.00	\$39.00	_____	\$ _____
2014 SAUVIGNON BLANC	\$35.00	\$26.25	_____	\$ _____

LARGE FORMATS

LARGE FORMAT WINES (EXCLUSIVELY FOR OUR MEMBERS)

2012 RUBICON 9L	\$3,780.00	\$2,835.00	_____	\$ _____
2012 RUBICON 6L	\$2,350.00	\$1,762.50	_____	\$ _____
2012 RUBICON 3L	\$1,090.00	\$817.50	_____	\$ _____
2012 RUBICON 1.5L	\$500.00	\$375.00	_____	\$ _____
2012 CASK CABERNET SAUVIGNON 9L <i>sold out</i>	\$1,100.00	\$825.00	_____	\$ _____
2012 CASK CABERNET SAUVIGNON 6L	\$740.00	\$555.00	_____	\$ _____
2012 CASK CABERNET SAUVIGNON 3L	\$360.00	\$270.00	_____	\$ _____
2012 CASK CABERNET SAUVIGNON 1.5L	\$180.00	\$135.00	_____	\$ _____
2013 RC RESERVE SYRAH 1.5L	\$148.00	\$111.00	_____	\$ _____
2013 EDIZIONE PENNINO ZINFANDEL 1.5L	\$110.00	\$82.50	_____	\$ _____
2014 BLANCANEUX 1.5L	\$156.00	\$117.00	_____	\$ _____

LIBRARY WINES

PLEASE CALL US AT 707.968.1149 FOR DETAILS ON OUR LIBRARY SELECTIONS

TOTALS _____ \$ _____

Prices and availability are subject to change. For online orders, if you are not recognized automatically as a member, enter "Heritage Society" within the notes section of your order. We will ensure the proper discounts are applied.

All shipments will have shipping charges and applicable taxes added. We can only ship wine to the following states: AK, AZ*, CA, CO, CT, FL, GA, HI, IA, ID, IL, KS, MA, MD, ME, MI, MN, MO, NC, ND, NE, NH, NJ*, NM, NV, NY, OH, OR, SC, TN, TX, VA, VT, WA, WI, WV, WY.

*Please note that all wines may not be available for AZ, NJ



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We hope you enjoy your custom shipment selections!

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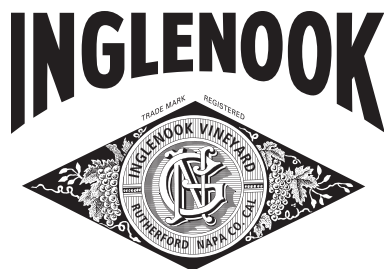
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*Please note that all wines may not be available for AZ, NJ



2013 RC RESERVE SYRAH

HISTORY

Roman Coppola, a Syrah aficionado fond of both the Australian heavyweights as well as the more pedigreed Syrah-based wines from the Northern Rhone, worked with the Inglenook winemaking team to create an estate Syrah that combined the nuance and texture of ‘old world’ Syrah with the powerful fruit of ‘new world’ Syrah. Although Inglenook is primarily planted to Cabernet, Rutherford’s temperate climate, alluvial soils and eastern exposure where our Syrah vines are planted offer envious conditions for producing a rich, opulent wine.

THE VINEYARDS

In 1996, Syrah clones #1 and #7 from the Barossa Field Station were planted in the loamy soil of the Gate Vineyard. More recently, we budded a 12-acre parcel in the Chateau Vineyard Block S3 with clones #2, #4 and #6. Both fruit sources demonstrate ripe, clearly defined Syrah flavors with the Chateau Block offering exotic spice nuances and savory aromas, and the Gate Block delivering dense fruit with immense color saturation.

WINEMAKING NOTES

Over the last few years, we’ve refined our winemaking methods, using smaller boxes for picking, a new destemmer that is gentler on the fruit, and we apply greater scrutiny during the fermentation process by evaluating individual blocks of fruit daily to determine which will benefit from pump overs. Also, this vintage, we implemented by-the-hour pay for our pickers rather than by-the-ton, as an additional quality measure that encourages our vineyard staff to pick more slowly, be gentler with the fruit, and focus on selecting higher quality clusters as a means of pre-sorting. Because these methods greatly enhance the quality of the wine, it is our goal to continue this technique with all future vintages.

TASTING NOTES

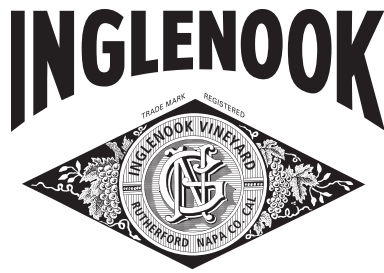
Highly aromatic with a lush, full-body, our 2013 RC Reserve Syrah offers a dramatic bouquet that blends aromas of raspberry, plum, tobacco leaves, and smoke. Balanced acidity and supple tannins support this well structured wine where increasing volume on the palate and notes of blueberries, blackberries, violets, and white chocolate create layers of complexity enlivened by a sting of black pepper on the finish.

APPELLATION:	RUTHERFORD, CA
BLEND:	99% SYRAH, 1% PETITE SIRAH
VINEYARDS:	GATE, S3
BARREL REGIMEN:	18 MONTHS, 50% FRENCH OAK, 50% AMERICAN OAK; 35% NEW OAK
ALCOHOL:	14.5%

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PO Box 208, 1991 St Helena Hwy Rutherford, CA 94573

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2013 EDIZIONE PENNINO ZINFANDEL

HISTORY

Edizione Pennino Zinfandel pays tribute to Francis Ford Coppola’s maternal grandfather, Francesco Pennino. Born in Italy, Francesco emigrated to the United States as a young man and started a music publishing company known as “Edizione Pennino.” Our estate Zinfandel bears the music company’s logo in its original form and to add to the nostalgia, each vintage bottling has one of Pennino’s song titles imprinted on the cork. When Coppola purchased the Inglenook estate in 1975, it was recommended that he remove the Zinfandel vines, but because this varietal has Italian origins and has always been enjoyed by his family, he insisted the Zinfandel remain.

VINTAGE NOTES

Although it was one of the driest growing seasons on record, 2013 was a stellar vintage in large part because the vines were optimized by the ideal conditions of the previous year. The growing season produced a large crop, so the vines had to be thinned on multiple occasions, but these efforts paid off. By late summer, we could see the Zinfandel was going to be very concentrated and well balanced.

WINEMAKING NOTES

Our Zinfandel selections are dry-farmed head-pruned vines that offer concentrated berry flavors and pronounced spice notes. Morisoli clone selections contribute fresh raspberry fruit flavors, lively acidity and spice notes, while the historic Werle clone adds dark boysenberry aromas and a round texture. Over the last few years, we’ve refined our winemaking methods, using smaller boxes for picking, a new destemmer that is gentler on the fruit, and we apply greater scrutiny during the fermentation process by evaluating individual blocks of fruit daily to determine which will benefit from pump overs. Also, this vintage, we implemented by-the-hour pay for our pickers rather than by-the-ton, as an additional quality measure that encourages our vineyard staff to pick more slowly, be gentler with the fruit, and focus on selecting higher quality clusters as a means of pre-sorting. It is our goal to continue this technique with all future vintages. After fermentation, our Pennino Zinfandel matures in a combination of French and American oak barrels.

TASTING NOTES

Endowed with a velvety texture and soft tannins, the 2013 Pennino Zinfandel opens with a certain level of restraint that quickly builds into an intense and persistent display of flavor and fragrance. From dramatic spice aromas that include cloves, nutmeg, and cocoa mixed with blueberries and raspberries, the palate comes to life with refreshing flavors of red cherries, cinnamon, and vanilla. There is a decidedly earthy quality about this vintage with distinct mineral notes and nuances of menthol. Smooth and supple, this wine is extremely well balanced and enjoys great length.

APPELLATION:	RUTHERFORD, CA
BLEND:	93% ZINFANDEL, 4% PRIMITIVO, 3% PETITE SIRAH
VINEYARDS:	COW BARN, WOODSHED, GATE, CARRIAGE, CHILES, SADDLE
ALCOHOL:	14.5%
REGIMEN:	18 MONTHS IN 50% FRENCH OAK, 50% AMERICAN OAK; 25% NEW OAK
RELEASED:	OCTOBER 2015

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Inglenook



2010 EDIZIONE PENNINO ZINFANDEL

HISTORY

Edizione Pennino Zinfandel pays tribute to Francis Ford Coppola’s maternal grandfather, Francesco Pennino. Born in Italy, Francesco emigrated to the United States as a young man and started a music publishing company known as “Edizione Pennino.” Our estate Zinfandel bears the music company’s logo in its original form and to add to the nostalgia, each vintage bottling has one of Pennino’s song titles imprinted on the cork. When Coppola purchased the Inglenook estate in 1975, it was recommended that he remove the Zinfandel vineyards, but because this varietal has Italian origins and has always been enjoyed by his family, he insisted that the Zinfandel vines remain.

VINEYARD NOTES

The Zinfandel for Edizione Pennino is grown in a variety of vineyard blocks scattered across Inglenook’s 235 contiguous acres. The old dry-farmed, head-pruned vines, which provide the backbone of the blend, offer concentrated berry flavors and spice; younger plantings of the historic Morisoli clone contribute fresh raspberry fruit flavors, lively acidity, and spice notes; and the historic Werle selection adds dark boysenberry aromas and a round texture.

ORGANIC FARMING

For three decades, Inglenook has been organically farmed out of respect for the environment and our vineyard staff, as well as our belief that organic grapes make better wine. Although it is more difficult to cultivate Zinfandel using organic practices because of its vulnerability to mildew and botrytis, the rewards outweigh the extra efforts.

VINTAGE

The weather was moody in 2010. Cool spring temperatures hindered fruit development early on, which extended the season a few weeks. Because it took unusually long for the weather to warm up, the grapes were left to hang on the vines much longer than normal. While there was average rainfall throughout the vintage, cooler-than-normal temperatures were punctuated by a few heat waves in late summer that required intensive crop thinning. These conditions reduced the yields 35% from the year before. Having less fruit coupled with extended hangtime, delivered highly fragrant, rich and concentrated fruit.

WINEMAKER’S NOTES

Zinfandel characteristically ripens fairly unevenly, which means it takes many trips through the vineyards to harvest only the selections that have reached optimal maturity—then wait on the others. We made our first pass through the vineyard on October 7th and finished picking on October 21st, checking the vineyards daily in between and harvesting only fully ripe clusters. Luckily, there was no rain during this period, so the grapes were able to ripen and reach full tannin development unhindered. Following fermentation the lots were aged primarily in French oak barrels for 18 months in our climate controlled caves.

TASTING NOTES

Our 2010 Edizione Pennino Zinfandel offers a vibrant fragrance of boysenberry, cranberry, white pepper, cloves, and notes of smoke. Smooth and round upon entry, luscious boysenberry flavors persist on the palate, followed by a long, fresh finish of pepper and spices. With a velvety texture and supple tannins, this year’s rendition of Pennino Zinfandel is beautifully balanced, fresh, and easy to enjoy.

APPELLATION:	RUTHERFORD, CA
BLEND:	ZINFANDEL, PETITE SIRAH, PRIMITIVO
VINEYARDS:	GATE, BRIDGE, CARRIAGE HOUSE, COWBARN, SADDLE, WALNUT, MOUNTAIN AND WOODSHED BLOCKS
BARREL REGIMEN:	18 MONTHS
ALCOHOL:	14.8%