



HERITAGE SOCIETY

Dear Rubicon Member,

Excellent wines all begin their journey in the vineyard. Vines that lay dormant during the winter months are rejuvenated with the first buds of the season. Bud break at Inglenook officially occurred just a few days after the vernal equinox, on March 23rd. Now, the vines are developing flowers, which will become the grapes responsible for our 2017 vintage.

Francis, Eleanor, Sofia, Roman and Gia Coppola are excited to be the honorary chairs of 2017 Auction Napa Valley which takes place at the beginning of June. A local tradition since 1981, Auction Napa Valley is considered to be the most prestigious charity wine event in the world. On June 2nd, Inglenook will be hosting the Napa Valley Barrel Auction. If you are interested in attending, please register at www.auctionnapavalley.org.

MAY 2017 RUBICON MEMBER SHIPMENT

Three Bottles of 2014 Cabernet Sauvignon

Retail \$75 per bottle ♦ Rubicon Member \$56.25 per bottle

One Bottle of 2013 Edizione Pennino Zinfandel

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

One Bottle of 2015 Sauvignon Blanc

Retail \$35 per bottle ♦ Rubicon Member \$26.25 per bottle

Total Retail \$308 ♦ Shipment Price \$231 plus tax & shipping

UPCOMING EVENTS!

Join us on Saturday, June 24th for the Rubicon Futures Event. Taste barrel samples of 2016 Rubicon and access exclusive pre-release pricing on a vintage which will otherwise be released in September, 2019. Estate Chef Alex Lovick will prepare delectable bites to complement the wine.

Please visit our website at www.inglenook.com regularly for updates and changes, and to RSVP for upcoming events. Also feel free to contact the Heritage Society Team via email at heritagesociety@inglenook.com or call 707.968.1144.

Cheers!

Blaise Taddune
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

MAY 2017 RUBICON 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
2014 CABERNET SAUVIGNON	\$75.00	\$56.25	\$52.50	_____	\$ _____
2013 EDIZIONE PENNINO ZINFANDEL	\$48.00	\$36.00	\$33.60	_____	\$ _____
2015 SAUVIGNON BLANC	\$35.00	\$26.25	\$24.50	_____	\$ _____

CURRENT WINES FROM OUR PORTFOLIO

	Retail Price	Member Price	Qty	Total
BOTTLE LIMITS MAY APPLY				
2013 RUBICON	\$210.00	\$157.50	_____	\$ _____
2014 RC RESERVE SYRAH	\$62.00	\$46.50	_____	\$ _____
2014 EDIZIONE PENNINO ZINFANDEL	\$48.00	\$36.00	_____	\$ _____
2014 "1882" CABERNET SAUVIGNON	\$55.00	\$41.25	_____	\$ _____
2015 BLANCANEUX	\$65.00	\$48.75	_____	\$ _____

LARGE FORMATS

LARGE FORMAT WINES (EXCLUSIVELY FOR OUR MEMBERS)

2013 RUBICON 9L	\$3,780.00	\$2,835.00	_____	\$ _____
2013 RUBICON 6L	\$2,350.00	\$1,762.50	_____	\$ _____
2013 RUBICON 3L	\$1,090.00	\$817.50	_____	\$ _____
2013 RUBICON 1.5L	\$500.00	\$375.00	_____	\$ _____
2014 CABERNET SAUVIGNON 9L	\$1,100.00	\$825.00	_____	\$ _____
2014 CABERNET SAUVIGNON 6L	\$740.00	\$555.00	_____	\$ _____
2014 CABERNET SAUVIGNON 3L	\$360.00	\$270.00	_____	\$ _____
2014 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	_____	\$ _____
2015 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 NJ



HERITAGE SOCIETY

Dear Excelsior Member,

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MAY 2017 EXCELSIOR MEMBER SHIPMENT

Twelve Bottles of 2014 Cabernet Sauvignon

Retail \$75 per bottle • Excelsior Member \$56.25 per bottle

Total Retail \$900 • Shipment Price \$675 plus tax & shipping

UPCOMING EVENTS!

Join us on Saturday, June 24th for the Rubicon Futures Event. Taste barrel samples of 2016 Rubicon and access exclusive pre-release pricing on a vintage which will otherwise be released in September, 2019. Estate Chef Alex Lovick will prepare delectable bites to complement the wine.

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LIBRARY WINES

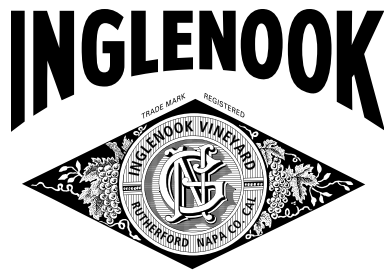
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*Please note that all wines may not be available for NJ



2014 CABERNET SAUVIGNON

VINTAGE NOTES

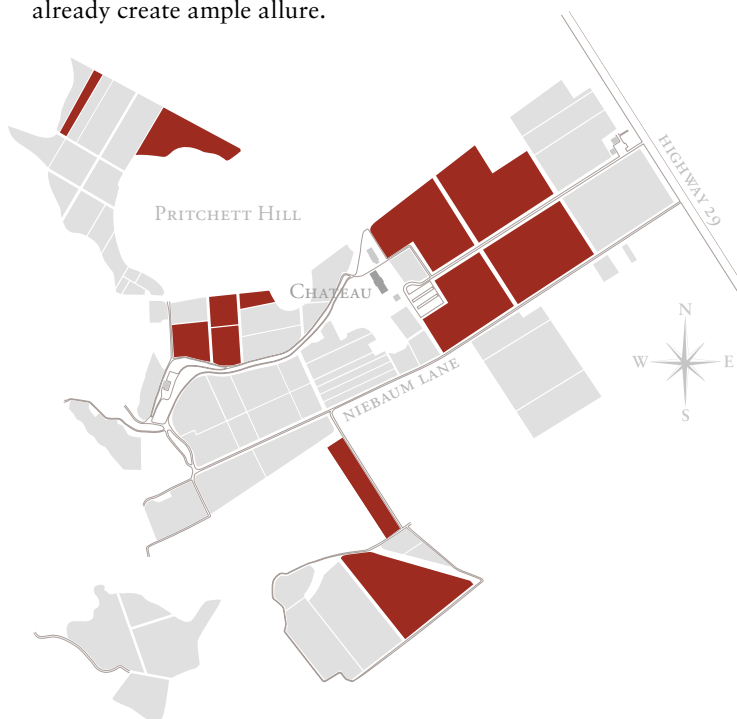
In 1995, The Coppola Family reunited the historic Inglenook property, creating a Cabernet Sauvignon that epitomized the legacy of the estate. Now, Inglenook Cabernet Sauvignon continues to be a tribute to the historic world-renowned Inglenook 1941 Cabernet Sauvignon. The 1941 vintage was produced by John Daniel, Jr. from vines brought to the Inglenook Estate from Bordeaux by the Founder Gustave Niebaum. Today, this estate-grown wine is blended with the best lots of Cabernet Sauvignon that remain after the highly selective blending of Rubicon.

WINEMAKER'S TASTING NOTES

The 2014 vintage of Inglenook Cabernet Sauvignon reflects a very pure composition that contains only small amounts of Cabernet Franc, Petit Verdot, and just a touch of Merlot. From this outstanding year emerges a smooth, generous palate with very fine dusty tannins and exemplary balance. As weighty and voluptuous as its predecessor, the flavors and fragrance of this vintage lean more heavily toward black fruits and seasoned wood. Cassis, blackberries, plums, and black currants provide juicy, mouthfilling flavors while distinct notes of cigar box, oak, graphite, and earthy spices create aromatic accents that are bound to evolve and become even more intense with bottle age. Yet, impressive density and texture already create ample allure.



Founded in 1879 by Gustave Niebaum, INGLENOOK remains the crown jewel of the Napa Valley under the stewardship of the Coppola family.



APPELLATION:
RUTHERFORD, CA

BLEND:
93% CABERNET SAUVIGNON
3% CABERNET FRANC
3% PETIT VERDOT
1% MERLOT

VINEYARD:
CHATEAU, COHN, CREEK,
SMALL BLOCK, WALNUT

ALCOHOL:
14.2%

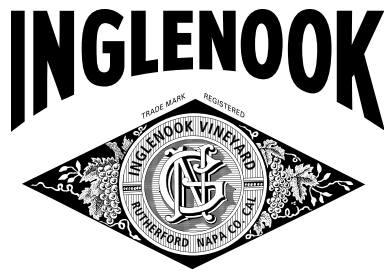
REGIMEN:
18 MONTHS IN
100% FRENCH OAK,
50% NEW OAK

RELEASE:
MAY 2017

WWW.INGLENOOK.COM

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

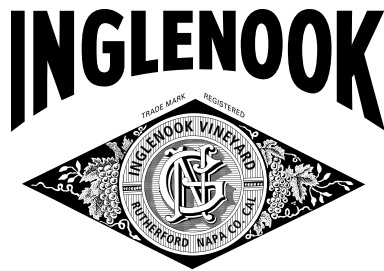
Endowed with a velvety texture and soft tannins, the 2013 Pennino Zinfandel opens with a certain level of restraint that quickly builds into an intense and persistent display of flavor and fragrance. From dramatic spice aromas that include cloves, nutmeg, and cocoa mixed with blueberries and raspberries, 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

WWW.INGLENOOK.COM

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

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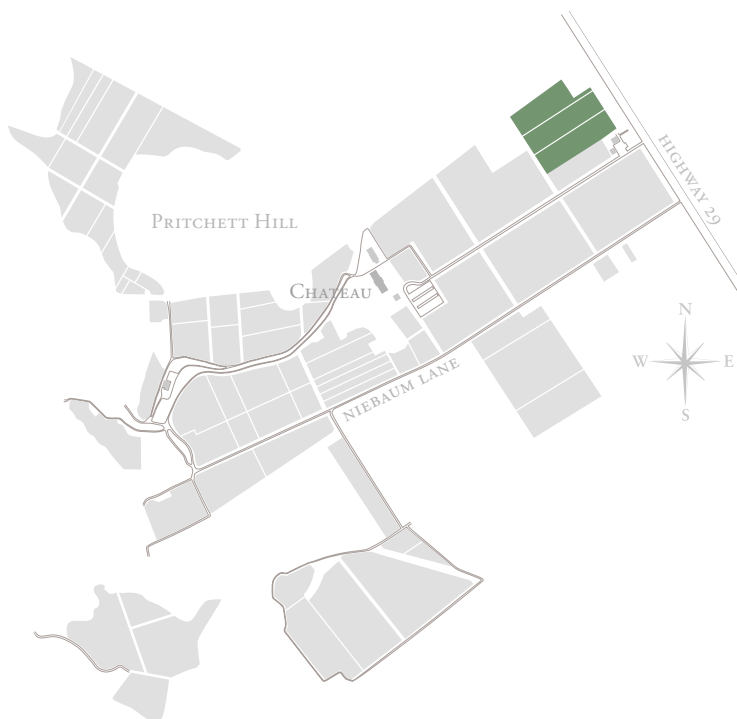
2015 SAUVIGNON BLANC

VINTAGE NOTES

The 2015 growing season was the perfect mix of hot and dry in Rutherford, Napa Valley. Inglenook began the Sauvignon Blanc harvest while the grapes had high acidity. Harvest took a short pause to allow parts of the Tank House block to develop further in ripeness. The acidity remained during the pause despite the heat, which allowed the complexity to develop. The unusual combination of intense fragrances and concentration of ripe fruits along with the high acidity brings a unique profile to the third release of Inglenook's Sauvignon Blanc.

WINEMAKER'S TASTING NOTES

Vibrant citrus scents of Meyer lemon, tangerine, and lime zest are captured on the nose, along with floral citrus blossoms and a fresh mineral character. At first blush, there's roundness on the palate. Then, its natural acidity grows and lends brightness to luscious flavors of white peach, pear, and pineapple before tropical notes of lychee and guava give way on the long, lingering finish.



APPELLATION:
RUTHERFORD, CA

BLEND:
100% SAUVIGNON BLANC

VINEYARD:
TANK HOUSE

ALCOHOL:
13.6%

REGIMEN:
100% STAINLESS

RELEASE:
JULY 2016

Founded in 1879 by Gustave Niebaum, INGLENOOK remains the crown jewel of the Napa Valley under the stewardship of the Coppola family.

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Rutherford, CA 94573

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PASTA WITH SPRING VEGETABLES

Serves 6

1 recipe fresh pasta processed into noodles (*see reverse*)
1 cup bacon or pancetta, 1/4" dice
1 large shallot, or bulb part of spring onion, sliced thin
1 pinch Chile Flakes
8 oz homemade ricotta (*see reverse*)
1 bunch or 1 pound large asparagus spears, trimmed and cut into 1" batons
8 oz fresh mushrooms, wild or cultivated, cut into bite-sized pieces
2 cups English peas, fresh or frozen and thawed
1 Tbsp capers, chopped fine
1 Tbsp mint, chopped fine
1 Tbsp parsley, chopped fine
1 Tbsp chives, chopped fine
1/4 cup butter, cut into 1/4" slices
1/4 cup extra virgin olive oil + some olive oil for sauteeing
Juice of 1/2 lemon
Parmesan cheese
Pea shoots, to garnish

PREPARATION:

Process 1 batch of pasta dough (*recipe on reverse*) and cut into desired noodles or shape.

Process 1 batch ricotta (*recipe on reverse*).

Place a large pot of water on to boil for cooking pasta.

Heat a large sauté pan over medium-high heat. Add a couple of tablespoons of olive oil and diced bacon. Sauté for 5 minutes or until bacon begins to take on golden color. Add shallot, mushrooms and chile flake. Season with salt and pepper. Sauté about 5–7 minutes or until mushrooms start taking on some color. Add asparagus. Sauté about 5 minutes. Add English peas and sauté additional 2–3 minutes. Season with salt and pepper. Remove from heat and stir in capers, herbs and lemon juice.

Boil your fresh pasta in salted (should taste like the ocean), boiling water until desired tenderness is reached.

Meanwhile, place the bacon/vegetable/herb mixture into a large bowl.

Using tongs remove pasta from the water and place directly into the large bowl along with the cooked vegetables. Add the butter and olive oil, along with 1 cup pasta water. Toss together, taking care not to break up your pasta, until butter is melted and a sauce is developed. Add more each of pasta water, butter and olive oil until a desired sauce-like consistency is reached. Taste for seasoning and adjust with salt and lemon juice as necessary.

Place pasta in large serving bowl and garnish with any vegetables that may have fallen to the bottom. Scatter chunks of fresh ricotta on top. Using a microplane, grate some fresh parmesan cheese on top and garnish with fresh pea shoots.

Continued on reverse

NOTES ON THIS DISH:

As a Spring pasta dish feel free to substitute or add vegetables into this dish as you see fit. The important thing of making a simple pasta dish stand out really comes down to the seasoning. Specifically, it becomes a balance of salty pasta water, butter and olive oil. Mixed directly into the pasta just after it comes out of the boiling water, the combination of these three things will make your fresh pasta particularly delicious. The technique on pasta making and fresh ricotta was recently shared in a couple of workshops at the winery. For those of you who weren't able to make it these two recipes for fresh pasta dough and ricotta offer a solid foundation for making a lot of tasty things. As far as wine pairing is concerned asparagus often gets a bad rap for its lack of wine-friendliness, and rightly so. It doesn't go great with most red wines so a white-wine (especially ones with bright acidity) pairing with anything asparagus related is encouraged. If you are not technical with your wine pairing philosophy most red wines will do just fine with this dish. The mushrooms, bacon, butter/olive oil and cheese provide a lofty, wine-friendly base on their own and help the dish stand up to most reds. Otherwise to avoid any clashes on your palate or if you are drinking a more delicate or aged red with this consider omitting the asparagus.

WHOLE MILK RICOTTA *(consider making 1 day ahead)*

(Adapted from Artisan Cheese Making at Home, Karlin, 39)

Yield: 1/2 pound

2 quarts whole milk, pasteurized or raw *(avoid ultra pasteurized)*

1/4 cup heavy cream

1/2 tsp citric acid

1 tsp Kosher salt

PREPARATION:

In a non-reactive pot combine milk, cream, 1/2 tsp citric acid, and 1/2 tsp salt. Slowly heat to 185–195°F while stirring with high temp rubber spatula, making sure bottom is not scorching. This should take around 15 minutes.

When target temperature is reached remove from heat. Watch for curds beginning to separate from whey. Stir gently only a couple of times then cover and allow curds to set for 10 minutes.

Gently ladle into a non-reactive strainer or cheese mold lined with damp cheese cloth. Strain to desired consistency.

Reserve whey for another use (make soup, use in your protein shake, marinate meat, etc.)

EGG PASTA DOUGH *(consider making dough 1 day ahead)*

Use for hand-cut noodles and stuffed pastas

350 g (~3 cups) all purpose flour

150 g (~1 cup) semolina

4 whole eggs

4 egg yolks

1 Tbsp olive oil

PREPARATION:

Mix by hand or place all wet ingredients into bowl of mixer. Place dry ingredients on top. Begin mixing using paddle attachment until dough comes together, then switch to dough hook and continue to mix on medium for 5 minutes until dough is smooth.

All eggs are different as are flour types so check consistency of dough. If it feels too dry, incorporate one more yolk or half a beaten egg. When you poke your finger into the dough it should just stick a little bit. Wrap in plastic and rest for 1 hour before using.