



HERITAGE SOCIETY

Dear Rubicon Member,

Now that another full year has nearly circled around us, it's amazing to think that we can begin anticipating the start of the holiday season and simultaneously take stock of all that's happened over the course of 2017. Two highlights of the last year would have to be Auction Napa Valley – hosted by the Coppola family at Inglenook and Meadowood, it was a vibrant, three-day affair and quite a successful one at that – and, more recently, our annual Rubicon Dinner, which celebrated the release of the 2014 Rubicon with a festive New Orleans-themed party, a toast to that city's sense of whimsy and nuanced atmosphere.

Looking ahead, with our sights set on continuing to merit your membership, we'll maintain the values and standards that we hold dear in offering you our wines, products, and experiences, while incorporating changes and some new ideas to make our relationship with you even more special. For instance, in planning the next Rubicon Dinner, it's been decided to hold the event this coming March instead of September, allowing Heritage Society members the exclusive opportunity of a "Pre-release" Rubicon Dinner. Along with the enclosed Events Calendar, you'll also find your November 2017 Shipment Order Form and, with Thanksgiving and the winter holidays fast approaching, it's really not too early to begin considering gift ideas for those friends and relatives who share similar tastes in wine, or even to start planning for your own celebrations at home. In addition to wine and wine accessories, there are numerous objects and adornments for your dining and living areas, books for your library, and meticulously made kitchen utensils that can be purchased through our online store or in-person at the Rubicon Salon located in the Inglenook Chateau.

As always, should you have any questions or comments, please don't hesitate to contact us – the Heritage Society is, after all, your community. It's our pleasure to oversee it in a way that's convenient, entertaining, and, especially, memorable. For all the memories yet to be formed during the oncoming year, all of us here at Inglenook wish you the very best.

NOVEMBER 2017 RUBICON MEMBER SHIPMENT

Four Bottles of 2015 "1882"

Retail: \$55 per bottle ♦ Rubicon Member: \$41.25 per bottle

Two Bottles of 2015 Edizione Pennino Zinfandel

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

Total Retail \$316 ♦ Shipment Price \$237 plus tax & shipping

UPCOMING EVENT!

The Inglenook Holiday Open House will be held on Sunday, December 3rd from 5:00 PM to 7:00 PM. Join us in celebrating the holiday season with wine tasting, hors d'oeuvres, holiday shopping and live entertainment. This is a complimentary event for members and their guests and there will be special perks at the Chateau in the afternoon before the event kicks off. We hope to see you there!

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

NOVEMBER 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
2015 "1882" CABERNET SAUVIGNON	\$55.00	\$41.25	\$38.50	_____	\$ _____
2015 EDIZIONE PENNINO ZINFANDEL	\$48.00	\$36.00	\$33.60	_____	\$ _____

CURRENT WINES FROM OUR PORTFOLIO

BOTTLE LIMITS MAY APPLY

	Retail Price	Member Price	Qty	Total
2014 RUBICON	\$210.00	\$157.50	_____	\$ _____
2014 CABERNET SAUVIGNON	\$75.00	\$56.25	_____	\$ _____
2014 RC RESERVE SYRAH	\$62.00	\$46.50	_____	\$ _____
2015 BLANCANEAUX	\$65.00	\$48.75	_____	\$ _____
2016 SAUVIGNON BLANC	\$35.00	\$26.25	_____	\$ _____

LARGE FORMATS

LARGE FORMAT WINES (EXCLUSIVELY FOR OUR MEMBERS)

2014 RUBICON 9L	\$3,780.00	\$2,835.00	_____	\$ _____
2014 RUBICON 6L	\$2,350.00	\$1,762.50	_____	\$ _____
2014 RUBICON 3L	\$1,090.00	\$817.50	_____	\$ _____
2014 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	_____	\$ _____
2014 RC RESERVE SYRAH 1.5L	\$148.00	\$111.00	_____	\$ _____
2014 EDIZIONE PENNINO ZINFANDEL 1.5L	\$110.00	\$82.50	_____	\$ _____
2015 BLANCANEAUX 1.5L	\$156.00	\$117.00	_____	\$ _____

LIBRARY WINES

PLEASE CALL US AT 707.968.1149 FOR DETAILS ON OUR LIBRARY SELECTIONS

FOR ONLINE ORDERS, USE COUPON CODE "3OREO" TO RECEIVE YOUR 30% REORDER DISCOUNT.

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



NIEBAUM ESTATE

2015 CABERNET SAUVIGNON 1882

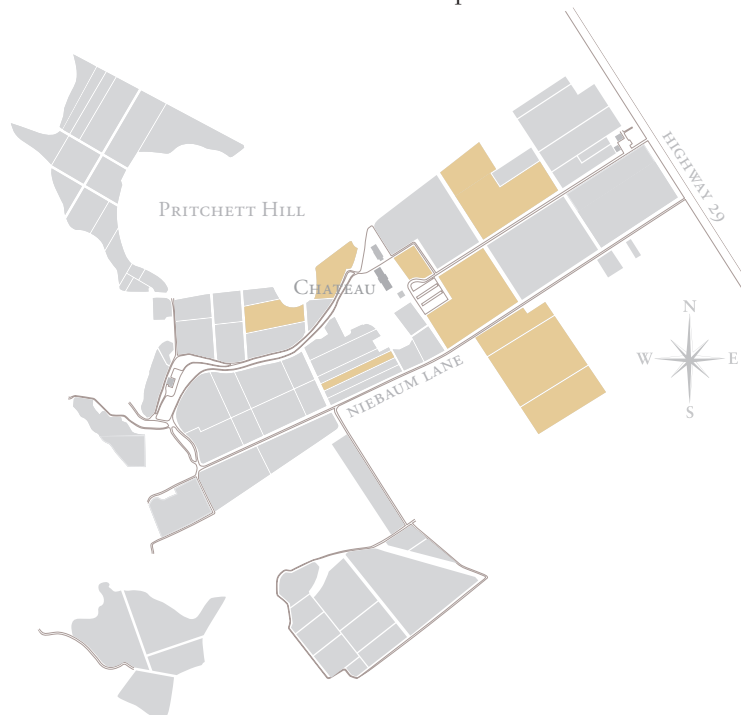
1882 was the first vintage produced by Inglenook founder Gustave Niebaum. That same year, Niebaum dug a small cave into the Mayacamas foothills on the back property of the estate in his quest for optimal barrel aging conditions. This wine pays tribute to Captain Niebaum, whose spirit of innovation and exploration continues to live on at Inglenook.

VINTAGE NOTES

Following a relatively warm winter, the 2015 growing season at Inglenook began early, staying 14 to 21 days ahead of average from budbreak through harvest. Variable weather during flowering in May, and limited precipitation for the third consecutive year, led to relatively low yields. The dry, warm weather during the second week of September ensured optimal ripening of fruit designated for the 1882 blend. Cabernet Sauvignon from Chateau Block Sr was the first lot to reach maturity on September 3rd. The final block was harvested on September 22nd from the Cohn Vineyard, Red Barn block.

WINEMAKER'S TASTING NOTES

Having reduced yields in 2015 resulted in highly focused wines and made 1882 Cabernet Sauvignon an exemplary reflection of the vintage. Sweet, savory scents of cassis, forest floor, wild blackberry, cedar, and vanilla flow seamlessly into a consistent flavor impression on the palate. This wine evokes a true sensation of balance between freshness, oak integration, fruit concentration and modest alcohol. The luxurious mouthfeel and tannin structure offer the added assurance of extended cellar potential.



APPELLATION:
RUTHERFORD, NAPA VALLEY

BLEND:
89% CABERNET SAUVIGNON
11% CABERNET FRANC

VINEYARDS:
CHATEAU, RED BARN,
FOUNTAIN, BRIDGE, GATE

ALCOHOL:
14.5%

BARREL REGIME:
18 MONTHS
100% FRENCH OAK
10% NEW OAK

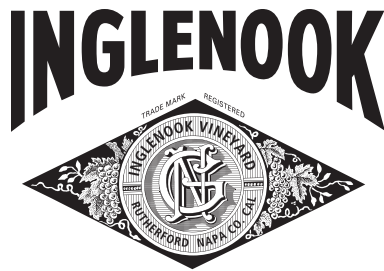
BOTTLED:
MAY 2017

WWW.INGLENOOK.COM

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

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



2015 EDIZIONE PENNINO

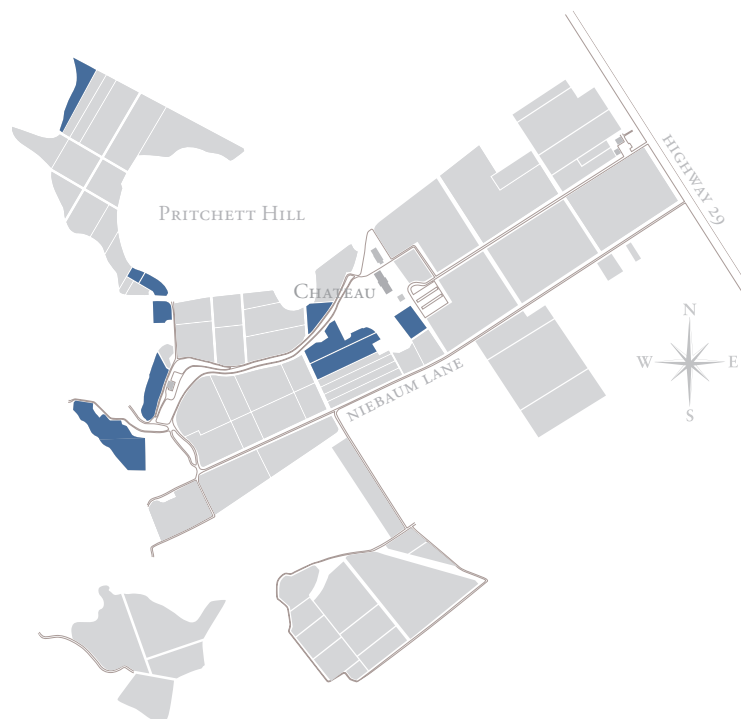
Edizione Pennino Zinfandel honors Francis Ford Coppola's maternal grandfather, Francesco Pennino, a music composer and native of Naples, Italy. Two historic Zinfandel clones, Morisoli and Werle, complement each other in the creation of this unique wine, with Morisoli lending structure, sweet fruit, and spice in harmony with Werle's inherent richness and dark fruit tones.

VINTAGE NOTES

Following a relatively warm winter, the 2015 growing season at Inglenook began early, staying 14 to 21 days ahead of average from budbreak through harvest. Variable weather during flowering in May, and limited precipitation for the third consecutive year, led to relatively low yields. The Zinfandel harvest began with old-vine blocks on August 28th and concluded with the cooler, later-ripening Pritchett Hill blocks on September 14th.

WINEMAKER'S TASTING NOTES

2015 Edizione Pennino Zinfandel opens with a fragrant nose of crushed ripe red cherries, violets, red licorice, clove and rose petal. The palate's coverage is comprised of deep, rich, tightly-woven flavors of macerated black raspberries, kirsch, allspice, and blackberry. The velvety, sensuous texture extends from the mid palate clear through to the long and lavishly aromatic finish.



APPELLATION:
RUTHERFORD, NAPA VALLEY

BLEND:
95% ZINFANDEL
5% PRIMITIVO

VINEYARDS:
GATE, COW BARN, SADDLE,
WALNUT, BRIDGE, CARRIAGE,
CHILES, WOODSHED

ALCOHOL:
14.5%

BARREL REGIME:
18 MONTHS
15% NEW AMERICAN OAK
10% NEW FRENCH OAK

BOTTLED:
MAY 2017

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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HERITAGE SOCIETY

2018 EVENT CALENDAR

CRAB FEED LUNCHEON

Saturday, January 20 | 12:00–2:00pm

RUBICON DINNER

Saturday, March 3 | 6:30–11:00pm

RC RESERVE SYRAH DINNER

Saturday, April 21 | 6:00–9:00pm

EXPERIENCE IN ITALY | PALAZZO MARGHERITA

May 9 to 14

BLANCANEUX BRUNCH

Saturday, May 12 | 10:30–1:00pm

LUXURIOUS MEDITERRANEAN CRUISE

May 16 to 28

RUBICON FUTURES EVENT

Saturday, June 16 | 11:00am–1:00pm

LOBSTER FEED LUNCHEON

Saturday, July 21 | 12:00–2:00pm

HARVEST PARTY – RUBICON RELEASE

Saturday, September 22 | 7:00–10:00pm

EDIZIONE PENNINO ZINFANDEL DINNER

Saturday, November 10 | 6:00–9:00pm

HOLIDAY OPEN HOUSE

Sunday, December 9 | 5:00–7:00pm

*Date subject to change. Tickets available for purchase approximately four weeks in advance of the event.
All tickets are non-refundable.*

**BUTTERNUT SQUASH GNOCCHI WITH PRESERVED LEMON AND BRUSSELS SPROUTS**

Yield: about 4 appetizer sized portions or ~ 40 pieces

1 cup roasted butternut squash (about 1½ lbs raw)

1 egg yolk

3 gratings fresh nutmeg

¼ cup* AP flour

8-10 Brussels sprouts

To taste nutritional yeast

2 oz butter, medium diced

1 tsp preserved lemon**, rinsed, flesh/pith removed, brunoised

**if you don't have access to preserved lemon, substitute about ½ tsp of fresh, finely grated lemon zest

To taste salt and pepper

To taste Parmesan cheese

*depending on the squash you might need slightly more or slightly less flour. Have a pot of simmering water ready and cook a single gnocco to check final consistency. If they are coming out too soft/mushy, cut in more flour, 2 tablespoons at a time until desired consistency is reached.

PREPARATION:

Set oven to 350° F with convection, 375° without.

Cut butternut squash in half lengthwise, scoop out seeds, drizzle or brush with olive oil and season to taste with salt and pepper.

Roast cut side up for 45 minutes or until a paring knife goes through flesh easily.

While squash is still hot scoop out flesh and mash it up a bit with a spoon to release steam. Alternatively, to remove flesh you can also set a roasting rack over a bowl, then push the cut side directly through the roasting rack, all the way through to the skin, and then peel away the skin. I've found this to be a quick and efficient way.

Once squash cools off, stir in the yolk and season the mixture with nutmeg, and salt and pepper to taste. Mix with a wooden spoon so that the mixture is mostly smooth. Some lumps and pieces will remain.

Place the squash mixture directly onto your work surface and sprinkle all of the flour over the top. Using a bench scraper, cut the flour into the mixture until it is mostly absorbed. Now using your hands push the mixture together and fold it over a few times until all of the flour is absorbed. The dough should be sticky but should hold together.

Spray some plastic wrap with baking spray and wrap gnocchi dough. Rest at least 45 minutes in refrigerator or overnight.

While dough is resting prepare the brussels sprouts leaves by trimming the bottom (root end) of the brussels sprouts, about ½" up from the bottom. Discard trim. Peel away the greener leaves until you get to the pale yellow 'heart'. Reserve the hearts for another use and continue to peel away leaves from the rest of the brussels sprouts.

Pre heat a heavy bottomed sauté pan over medium-high heat. Line a plate or a cookie sheet with a few paper towels.

Add a liberal amount of olive oil to cover the bottom of the pan. Add the brussels sprouts leaves and raise heat to high. Be careful, the leaves will spit and sizzle. Sauté over high heat until the leaves are blistered and browned in a few spots. Place onto paper towels to drain. Season with salt, and liberally with nutritional yeast.

Continued on reverse

Once gnocchi dough is rested, separate into 3 pieces. Dust your work surface with flour and one piece at a time, roll the gnocchi dough into a log about $\frac{3}{4}$ " thick. If dough shows any signs of sticking, dust with a bit more flour. Cut gnocchi into $\frac{3}{4}$ " dumplings. Place them on a parchment lined cookie sheet and hold in the freezer until use.

Bring a large pot of water up to a boil, season with salt.

When ready to cook gnocchi, begin to preheat a large sauté pan over medium heat.

Place gnocchi into boiling water about 10 at a time, making sure the water maintains at least a simmer, until all gnocchi are in the pot. Give the water a stir to make sure they don't stick to the bottom. They can be cooked from frozen if you are pulling directly from the freezer. Just make sure you don't drop the temperature of the water too much.

Once the gnocchi float, adjust the temperature so the water is not boiling too vigorously and cook an additional minute.

Once you are about one minute away from the gnocchi being ready, drop your diced butter into the pre-heated sauté pan and raise the heat to high. As the butter melts it should start smoking a bit and begin to brown. We want some brown butter in there, this will add a lot of flavor to the dish. Add the brunoised preserve lemon and give the pan a swirl. Once gnocchi are done and about half of the butter is melted/browned, shut off heat under the sauté pan (this will help prevent flare-ups) and using a slotted spoon, spoon the gnocchi directly from the water into the pan. Once they are all in there, turn the heat back on to high and cook the gnocchi for about a minute. Add a couple tablespoons of pasta water if enough didn't get in there when you spooned the gnocchi in, and cook until the gnocchi are glazed with butter and pasta water. A little extra liquid in the pan is good. This will be the "sauce". Check for seasoning and adjust with salt and pepper as necessary.

Spoon about 10 pieces along with some of the sauce onto each serving plate. Garnish with the brussels sprouts leaves and using a micro plane, grate fresh parmigiano reggiano on top.

NOTES ON WINE PAIRING FOR THIS DISH:

Butternut squash is a bit sweet so I suggest something like an acidic white to contrast the sweetness, or go with a red that is on the "jammier" side or one that is particularly fruit forward.

Enjoy!

Chef Alex Lovick