

Wine Family News

Geyserville, California

FALL EDITION SEPTEMBER 2012

FrancisCoppolaWinery.com



Past, Present & Future



*Saluti Amici
& Amanti!*

Welcome to the fall 2012 edition of your Wine Family News and we hope you enjoy the new format. We're dedicating this issue to the past, present and future of FFC Winery, and the significant part you've played in our development.

*"-offering you wine,
food and adventure
is what we love to do
every day!"*

The past represents the building blocks that helped form us into what we are today: the traditions, work and experiences that define us as an organization and individuals. You've shared some of your own unique history with us that we've included in an article below – thank you for your contribution.

The present is the exciting journey that we are on today with your support and participation – offering you wine, food and adventure is what we love to do every day!

The future is what we'll be creating together - and the possibilities are endless. So kick back with a glass of Sofia sparkling and celebrate with us, Wine Family members. Here's to the past, present and future! ♥

One Stop Wine Shopping...

–Just Dial Up Nancy!

Need ideas on replenishing your wine supply? Wondering what wine to serve at your next dinner party or special event?

Meet Nancy O'Connor, your very own personal shopper for Coppola wines. Nancy (who's been a Wine Family Member for over five years!) has joined the Francis Ford Coppola Winery team to assist members and customers with all their wine purchasing needs, from the simplest of wine orders to the most complex wine and food pairing questions.

You can contact Nancy directly at (707) 251-3274 or nancy.oconnor@franciscoppolawinery.com. ♥

thus far and I'm predicting very ripe fruit throughout an exceptional 2012 harvest. What a pretty snowflake, huh? ♥

Wine Family BLOCK TRADITIONS REVEALED

Each summer at FFC Winery we have a celebration to honor you, our Wine Family members, and to give you the opportunity to "adopt a vine" in the beautiful H Block section of our property vineyards. It's become a wonderful rite of passage that reinforces our connections not only to one another, but also to this incredible place we call home. And, it's lots of fun! This year at our annual dinner we asked you to give us some feedback about your own family traditions. Your responses were delightful. Below is a sampling of our questions and your answers.

What is something you learned to do from your grandparents?

- My maternal grandfather owned a weekly newspaper. He taught me to proofread.
- If you know you're right – believe it! Work hard and good things will come.
- Cooking albondigas (Mexican stew)

Tell us something humorous and memorable about your grandmother.

- My grandmother could never pronounce the "J" in joking, so she always said, "I am only yoking."
- As a young woman, my grandmother toured the U.S. with a Shakespearean troupe. Her tour was cut short when they wanted her to play a pageboy and wear tights – her mother told her to come home!
- When I was a small kid and would stay over, by the time I got up in the morning, my grandmother would have mowed the lawn, completed all the yard work and cleaned the entire house – she was amazing! ♥



The Past, Present & Future

2012 Growing Season

Wine Family Traditions Revealed

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Wine Family Calendar

September Wine Shipment

2012 Growing Season Update

By Lise Asimont

No two snowflakes are alike. This statement could also apply to vintages. They're all uniquely beautiful in their own regard and absolutely different from one another. The 2012 vintage is sizing up to be a different beauty entirely; bud break was two weeks earlier than last year and the vineyards have accrued nearly 10% more heat as well. The canes developed full growth, giving our vineyards that breathtaking emerald sea with floating yellow diamonds look. The fruit has set

"this vintage is looking very pretty"

well enough to ensure a nicely sized crop and achieve a good level of vine balance. When there is the right amount of green growth to ripen a decently sized crop, we consider the vine to be "in balance." When this happens, the vines create fruit of greater depth and concentration. The weather has been favorable for a good veraison, the time when the berries begin to soften and color up, and our hopes for some nice field uniformity have been realized. It's always bad luck to call a race before the finish line, and we've still got months of vineyard work ahead of us, but this vintage is looking very pretty ♥

Recipe Corner

By Tim Bodell
RUSTIC Culinary Manager

Method of Preparation

Preheat oven to 400 degrees. Toss the acorn squash in the 1 teaspoon of vegetable oil and season to taste with salt and pepper. Place on a sheet pan and roast in a 400 degree oven for 20 minutes or until tender. Let cool, puree, and set aside. Start making the risotto by sautéing the onion in the tablespoon of oil until translucent. Add the Arborio rice and continue cooking until the rice begins to brown lightly. Deglaze the pan with the glass of FFC Sauvignon Blanc and reduce the wine until completely dry. Add the simmering water 8 ounces at a time, being sure the rice is always submerged in liquid, and stirring constantly. Cook until the rice is al dente. Finish the risotto with the ricotta cheese, parmesan cheese, acorn squash puree, and the butter. Season to taste with salt and pepper. Serve yourself and three of your closest friends with a glass of the Francis Ford Coppola Diamond Label Sauvignon Blanc. ♥



Roasted Acorn Squash & Ricotta Risotto

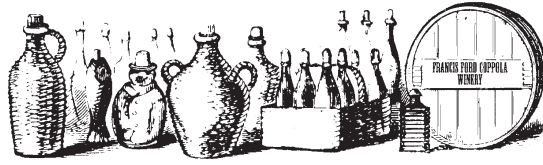
Ingredients

- 1 acorn squash,
peeled and cut into 1 inch chunks
- 1 T. + 1 t. oil, vegetable
- Salt and pepper to taste
- 1 onion, yellow, diced small
- 1 glass Francis Ford Coppola Diamond Label Sauvignon Blanc
- 2 c. Arborio rice
- 8 c. water, simmering
- ½ c. ricotta cheese
- 1 T. parmesan cheese, grated
- 2 T. butter, unsalted





Why We LOVE Our Wines



Instead of regaling you with wine tasting notes and winemaker descriptions, this time we decided to poll some of our members and our Hospitality staff to find out what they like most about the wines in your shipment. Here's what we have to say:

Archimedes 2008

"I love the soft, supple tannins and overall smoothness of the wine. The rich earthy notes of coffee and chocolate pairs perfectly with In & Out cheeseburgers." Remy from the Tasting Room

Diamond Collection Malbec 2010

"A little spicy, a little smoky, an 'oh wow' kind of wine. Great with grilled meats, skirt steak, rib eye, baby backs and your favorite sauce – maybe add some grilled corn, peppers, onions and a green salad and dine al fresco." Linda, Tasting Room

Diamond Collection Sauvignon Blanc 2011

"The peachy, citrus notes of this wine always remind me of picking fruit on my family's farm in Geyserville. I take one sip and I'm transported back to hanging out with my Grandpa on a summer day." Lauren, Tasting Room

Diamond Collection Zinfandel 2010

"Loved the 2010 Diamond Zin barrel sample!! Went great with crusty bread w/olive oil; rib eyes & grilled potatoes! Yummmmm" Lisa, Wine Family Member

Director's Pinot Noir 2010

"I'm a white wine lover who also appreciates a good Pinot– and this wine fits that bill. Bright fruit, great acidity cherry bark and cola flavors... I love it with grilled salmon, veggies and roasted, red potatoes – yum!" Elizabeth, Tasting Room

Director's Cut Cinema 2009

"My whole family is hooked on Cinema after I brought it to Thanksgiving a few years ago. Now they ask for it every time they see me, and I am always more than happy to provide." Kelley, Wine Family

Director's Cut Merlot 2010

"When I have this wine, I always remember how one of my favorite teachers described the tannins in Merlots as 'feminine.' This is a great red that doesn't knock you over with acids and astringency. With pasta or grilled meats it's just out and out delicious." Tom, Rustic Restaurant

Francis Coppola Reserve Cabernet Sauvignon 2008

"I didn't think anything could get better than our 2006 FCR Cab, but the 2008 is a definite contender. It's a perfect example of the Alexander Valley fruit at its best; rich, structured, luscious and bold with an incredibly smooth finish – amazing!" Patrick, RUSTIC Restaurant

Director's Cut Chardonnay 2011

"I brought this to an American Farm Bureau event and everyone LOVED it. We had it with bbq chicken and caprese salad, and it was the perfect refreshing wine to share on a hot summer day." Chelsea, Inventory and Compliance

Francis Coppola Reserve Syrah 2010

"This was the first Coppola wine my mother ever tried and she fell in love with the jammy flavors of berries and plums. Every time I visit my hometown, my mom always opens a special bottle of Reserve Syrah to celebrate the family being together." Jessie, Wine Family

Rosso & Bianco Chardonnay 2010

"My weeknight summer routine often includes watching a ballgame with dinner and glass of beer or wine. The Rosso & Bianco Chardonnay is definitely one of my go-to choices. It's super refreshing and is excellent alongside a burger or brat." Nick, Web Team

Rosso & Bianco Rosso 2010

"Our Rosso is a true crowd pleaser, and I served this "Every Day Wine" for my wedding reception. It will always hold a special place in my heart as it was the wine with which I celebrated the happiest day of my life." Tiffany, Purchasing and Logistics ♡

SEPTEMBER 2012 WINE SHIPMENT

"New, Wine Family wine totes! We've included a Francis Coppola reusable wine tote in this shipment for you to carry all your Coppola wines."

Reorder Yours Today

Wine at the click of a button...and you can reorder your entire shipment again! Visit us at our online store www.franciscoppolawinery.com/store and login to place your order. Remember - you can purchase any of our wines and merchandise with your member discount online and at the winery anytime.

AMANTI RED

- 2008 Archimedes
- 2009 Director's Cut Cinema
- 2010 Francis Coppola Reserve Syrah
- 2010 Director's Cut Merlot

AMANTI MIXED

- 2008 Archimedes
- 2011 Director's Cut Chardonnay
- 2010 Francis Coppola Reserve Syrah
- 2010 Director's Cut Merlot

AMICI RED

- 2010 Diamond Collection Malbec
- 2010 Diamond Collection Zinfandel
- 2010 Director's Pinot Noir
- 2010 Rosso

AMICI MIXED

- 2010 Director's Pinot Noir
- 2011 Diamond Collection Sauvignon Blanc
- 2010 Diamond Collection Malbec
- 2010 Bianco Chardonnay ♡

Wine Family Calendar

September 26th

5:30pm-7:30pm

*Wine Family Wednesday**

at RUSTIC Restaurant. Reservations recommended.

October 27th

10:00am-3:00pm

Kid's Halloween Carnival

RSVP required. Join us for our favorite family event of the year! Festivities include a carnival, traditional Halloween games and entertainment.

October 31st

5:30pm-7:30pm

*Wine Family Wednesday**

at RUSTIC Restaurant. Reservations highly recommended.

November 3rd & 4th

11am-4:30pm

A Wine & Food Affair

Join us for a weekend of wine and food pairing in the Alexander, Dry Creek and Russian River Valleys. Visit www.wineroad.com to purchase your tickets.

November 28th

5:30pm-7:30pm

*Wine Family Wednesday**

at RUSTIC Restaurant. Reservations recommended.

November 30th

6:00pm-8:00pm

Wine Family Holiday Party

Celebrate the holidays with Francis Ford Coppola Winery. Warm up with delicious Coppola wines, while shopping around our extravagant gift shop.

**Wine Family Wednesdays*

The last Wednesday of each month at RUSTIC, Francis's Favorites is set aside especially for you. Enjoy dinner with us from 5:30 to 7:30 p.m. and take advantage of a complimentary appetizer, special wine tastes, personal visits from your Wine Family team and a gift to thank you for being a valued member of our family. Call for reservations. Rustic (707) 857-1485.... Tables fill quickly. ♡

H Block continues...

What is something you remember from your parents that is part of who you are today?

- I grew up with 10 brothers and sisters. There was always room for one more, be it Christmas or Easter, Thanksgiving Day or Sunday dinner. We always brought home the ones who had nowhere to go – still do!
- Teaching me good manners (from the South) and being friendly and generous to others as you are doing here!

Tell us about a unique family tradition you learned from your spouse.

- On Thanksgiving, the family prepares and eats pastilles (made from bananas and potatoes).

What is your favorite family tradition?

- Catfish fry with peach daiquiris on the 4th of July!
- Piles of seafood at Christmas time.
- Helping my uncle make homemade raviolis for X-mas.

-Annual camping trip with my new family. Making homemade enchilada sauce and serving enchiladas for X-mas dinner.

-Cooking chili on Christmas Eve ... opening one gift ... the tree with lights...

-Eating black-eyed peas on New Year's Day for good luck!

-Lao New Year. We splash water on one another to cleanse for the New Year – awesome!

Tell us about the most unique method of toasting you have seen.

-Pub-crawl in Italy. Three older men singing a little verse, arm in arm ... ending with Cing, Cing! Most wonderful moment ...

A very special thank you to the members who joined us for H-Block this year. We look forward to seeing returning faces and new members at H-Block on June 15, 2013, and to learn more about your own family traditions. ♡