

Francis Ford Coppola Winery



First Look:

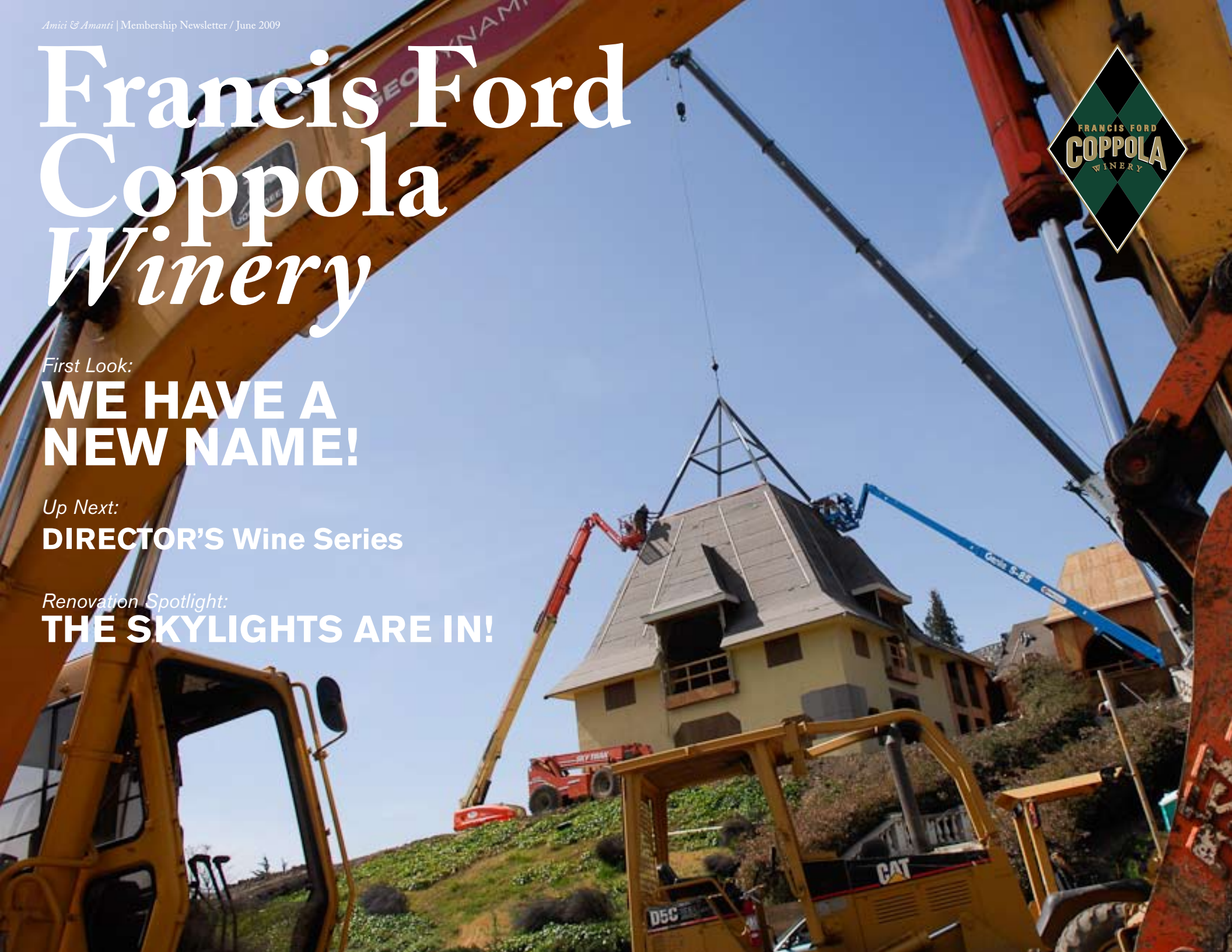
**WE HAVE A
NEW NAME!**

Up Next:

DIRECTOR'S Wine Series

Renovation Spotlight:

THE SKYLIGHTS ARE IN!



AMICI & AMANTI MEMBERSHIP NEWS

June 2009

Salute Amici & Amanti Members!

WE'VE GOT A NEW NAME!



We are very excited to officially announce that Francis Ford Coppola has changed the name of his Sonoma winery from Francis Ford Coppola Presents Rosso & Bianco to the much simpler Francis Ford Coppola Winery.

"For a place that is meant to be fun and family friendly, the name I originally chose was kind of unwieldy. So in advance of the opening of the new space this fall, I decided to call it the obvious - Francis Ford Coppola Winery."

Francis Ford Coppola

A handwritten signature in black ink, appearing to read 'Francis Ford Coppola'.

www.franciscoppolawinery.com

The warm days of summer are on their way and so is your June shipment. You'll be happy to know this package contains some delicious new releases – perfect for summer sipping – and a treat to keep you entertained on the occasional summer evening indoors.

While you wait, pour yourself a glass of wine and take a minute to relax with your latest edition of Membership News. There's a lot happening at the Francis Ford Coppola Winery.

CHEERS,
THE MEMBERSHIP TEAM
FRANCIS FORD COPPOLA WINERY

*Please note our new email address:
membership@franciscoppolawinery.com*

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Membership

It's about more than just wine

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Francis Ford Coppola Presents

Mammarella

Pasta and Sauces

Premium organic pasta and sauces that pay homage to Italia, who wanted her grandkids to call her “Mammarella” (little mama), rather than “grandma,” a name that implied she was old. Beautiful at every age, she was the family’s gracious provider of care, comfort and delicious food.

Available at Francis Ford Coppola winery and online at <http://store.franciscoppolawinery.com>

TETRO

Francis's Return to Writing Original Screenplays

TETRO is Francis Ford Coppola's first original screenplay since **THE CONVERSATION**. It is his most personal film yet, arising from memories and emotions from his early life, though totally fictional. It is the bittersweet story of two brothers, of family lost and found and the conflicts and secrets within a highly creative Argentine-Italian family.

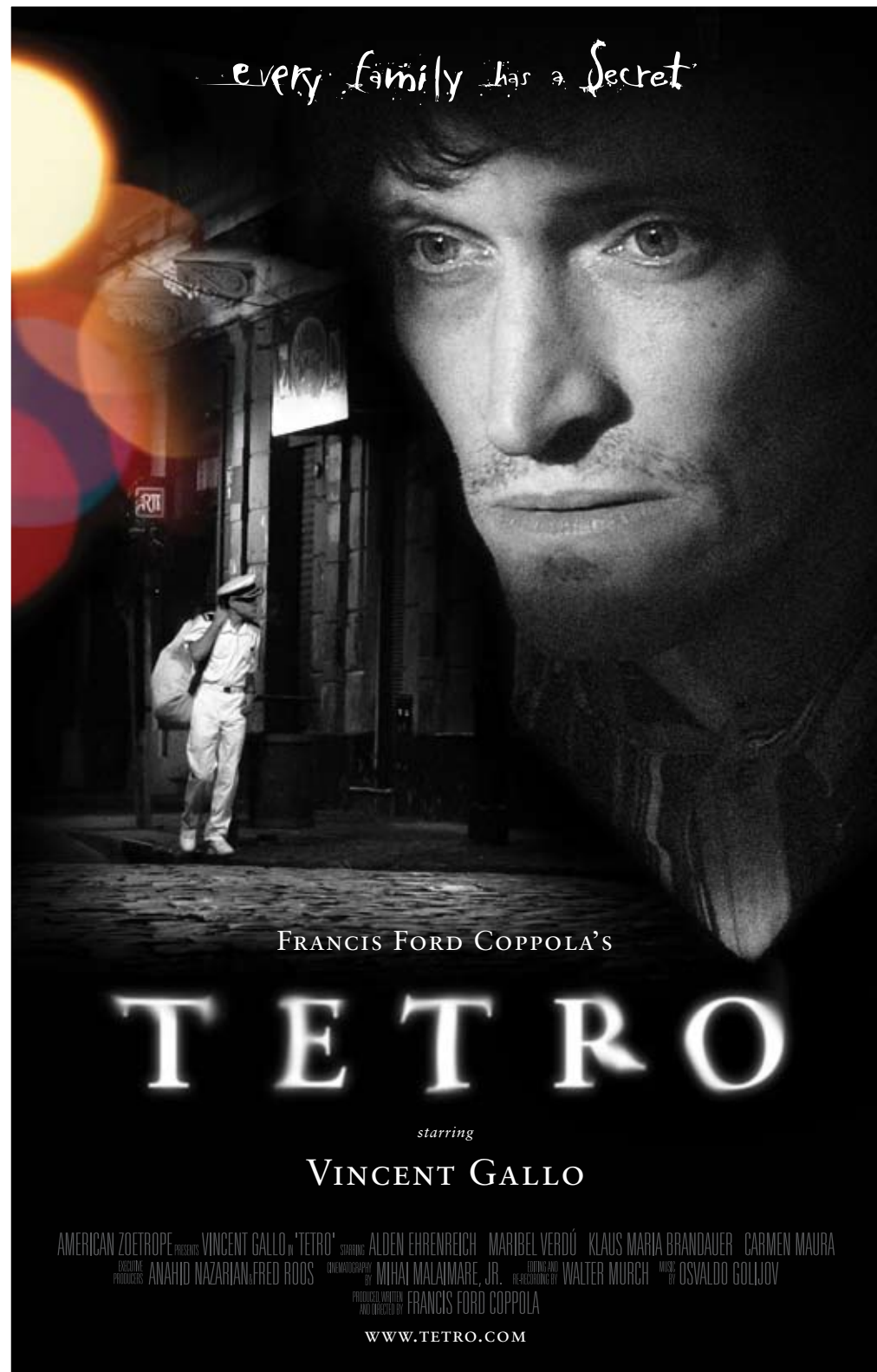
In theatres June 11th.

Visit www.tetro.com for a complete listing of release cities, theaters, and dates.

Want the official movie poster pictured right?

Visit <http://store.franciscoppolawinery.com> to purchase one or, spend \$50 or more online and we'll include one with your purchase!

We're celebrating Francis's return to writing original screenplays by including his last original filmed screenplay; "The Conversation," in your June shipment at a special, members-only price. Enjoy!



RENOVATION UPDATE

Inside the East Wing

With the skylight installation in May, the progress of the renovation is really becoming noticeable. The skylight installation represented the completion of the East Wing's shell so now the fun has really begun!



RENOVATION UPDATE

Inside the East Wing

Over the next few months we'll complete the roof and install the doors and windows. On the inside we'll finish the ceilings, install an elevator and complete the interior details. The kitchen will receive its shiny new cookware, stoves, and tables and booths will begin to be installed in the restaurant. Yet all the work isn't just happening at the winery. A portion of the display casework and ornamental iron is being created off-site as we prepare the East Wing for their placement. Cases are being created to display Francis's movie memorabilia including his five Oscars, the desk from "The Godfather," the surfboard from "Apocalypse Now," costumes from "Bram Stoker's Dracula" and much, much more. Yes, we've been busy!

The most exciting part is that we're getting closer and closer to reopening the tasting room and restaurant. Stay tuned!



A NEW SERIES

Director's – Artistic Expressions of Sonoma County



Francis Ford Coppola DIRECTOR'S

ARTISTIC EXPRESSIONS OF SONOMA COUNTY

WHEN THE COPPOLA FAMILY opened the doors to its wine and food destination in Geyserville, the winemaking team was asked to create a series of wines that would reflect its own artistic interpretation of the region.

The winemakers decided to produce two different collections in order to showcase Sonoma County as one of the premier wine growing regions of the world. The first—Director's Cut—offers limited production wines grown in the distinct sub-appellations of Sonoma County, small areas that produce specific terroir traits we like. The second—Director's—is comprised of four classic varietals grown in diverse vineyards across the entire expanse of Sonoma County.

“What’s amazing about Sonoma County is that it’s one of only a few appellations in the world that offers a diverse range of microclimates that can accommodate both cool climate varietals such as Chardonnay and Pinot Noir, as well as warm weather varietals like Cabernet and Merlot”

—Corey Beck, Director of Winemaking

Our Director's wines are made for easy-drinking and offer lush, ripe fruit flavors, a light, silky texture, and soft, supple tannins. To introduce this new collection, your June shipment will include Director's Merlot, one of the four new wines in the Director's collection.

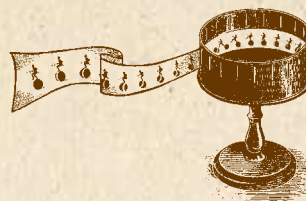


DIRECTOR'S MERLOT

Director's Merlot is made from Clones 3 & 9. Clone 3 grapes contribute traditional plum flavors and lushness while Clone 9 is dense, deeply colored, and more tannic. When we blend these Merlot selections together, we create a perfectly balanced wine displaying a soft, velvety texture and succulent flavors of plum, blueberries, cocoa and spice. A perfect accompaniment to barbecued chicken, pizza, pot roast or a spinach salad with mustard vinaigrette.

2007 Francis Ford Coppola Director's Merlot

APPELLATION:.....	Sonoma County	BARREL REGIMEN:.....
BLEND:.....	100% Merlot	14 months 70% French oak,30% American oak; 40% new barrels
ALCOHOL:.....	13.5%	RETAIL:	\$21.00
RELEASED:.....	June 2009	MEMBER PRICE:.....	\$14.70



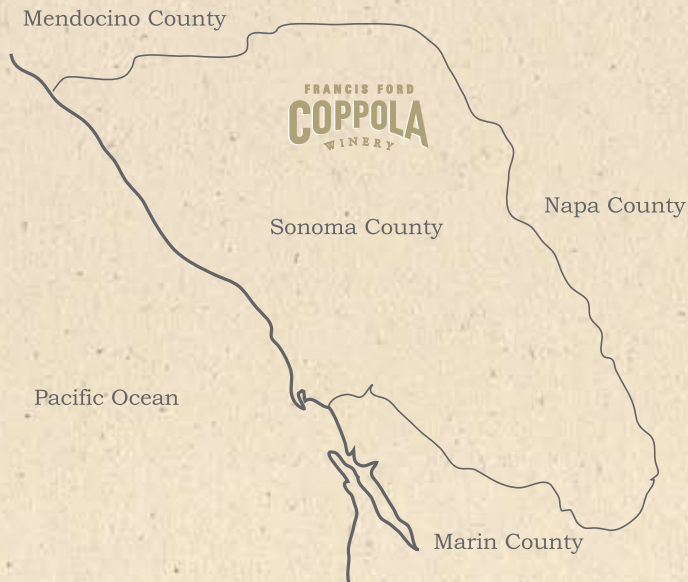
Four new Director's Wines:
**Chardonnay, Cabernet Sauvignon,
Merlot and Pinot Noir.**

Find them in our Tasting Room or online at
<http://store.franciscoppolawinery.com>

DIRECTOR'S™

FAMILY OF PRODUCTS

There are three distinct tiers within the Director's family that showcase three different wine styles and appellation designations, each its own interpretation of Sonoma County—home of the Francis Ford Coppola Winery.



	DIRECTOR'S	DIRECTOR'S CUT	CINEMA
APPELLATION	Sonoma County	Russian River Valley, Alexander Valley, Sonoma Coast, Dry Creek Valley	Alexander Valley-Dry Creek Valley blend
VARIETALS	Chardonnay, Cabernet, Pinot Noir, Merlot	Chardonnay, Cabernet, Pinot Noir, Zinfandel	Cabernet-Zinfandel blend
WINE STYLE	Lush, round, fruit-forward, approachable	Concentrated, intense, structured	Unique, complex blend
PRICE	\$17-\$21 Retail	\$20-\$29 Retail	\$30 Retail
MEMBER PRICE	\$11.90-\$14.70 Member	\$14-\$20.30 Member	\$21 Member

SIMPLY SWEET FOR SUMMER



A late harvest wine means that the grapes have been allowed to stay on the vine after regular harvest, developing a beneficial mold called botrytis, otherwise known as 'noble rot.' As the grapes turn to raisins on the vine, the fruit becomes highly concentrated and tremendously sweet. Loaded with exotic flavors and aromas of peach, pineapple, passion fruit, honeysuckle and vanilla bean, our **Francis Coppola Reserve Late Harvest Semillon 2006** is perfect for the following recipe. Chilled and served on a warm summer evening, this simple dessert is like liquid sunshine.

SUMMER MELONS IN SWEET SPICED WINE

- 1 orange
- 1½ cups **Late Harvest Semillon** or other white dessert wine, such as Riesling, Gewurztraminer, Muscat or Sauternes
- 1 tablespoon honey
- ½ vanilla bean, split and scraped
- 4 slices fresh ginger, cut ¼ inch long
- 5 pounds assorted melons such as cantaloupe, honeydew, Crenshaw, casaba and Persian

Peel the orange with a vegetable peeler, making sure there is no white pith on the back of the peel. Juice the orange. Bring the orange juice, orange peel, wine, honey, vanilla bean and ginger to a boil in a saucepan over high heat. Decrease the heat to low and simmer for 5 minutes. Remove from heat, then remove and discard the orange peel, vanilla bean and ginger. Let cool for 30 minutes.

In the meantime, use a melon ball scoop to form balls of melon and place in a large glass bowl. Pour the orange-infused wine over the melon, cover, and let sit in the refrigerator for 1 hour, until the melon is chilled.

To serve, ladle the melon into bowls and pour the sauce over the melon.

Serves 6

To Drink: Serve the same wine used in the recipe.

Recipe courtesy of Joanne Weir, author of *Wine Country Cooking*. Joanne's cookbook is available in our Tasting Room.

Amanti Mixed members will receive a bottle of our Late Harvest Semillon in the June shipment. If you don't have an Amanti Mixed membership, but want to try this wine, simply order some today with your 30% member discount at <http://store.franciscoppolawinery.com>.

TIDS & BITS

Francis Ford Coppola Winery

FRIDAY NIGHT NEIGHBORS MARKETS POSTPONED

Our renovation project is in full swing and we're pleased to tell you Phase One is on schedule for completion this fall. Due to the renovations we have postponed our Friday Night Neighbors Markets until the summer of 2010. Next year look for Friday evenings at the winery to be better than ever with live entertainment, delicious food options from our renovated restaurant and a multitude of local purveyors all set to the backdrop of the beautiful Alexander Valley.

CHILL OUT WITH PINOT

What's the libation of choice for grilled summertime fare? Room-temperature or slightly chilled red wine, of course! Red wine lovers rejoice - your June shipment contains Pinot Noir!

Our Pinots make the ideal pairing for any number of grilled summertime favorites because we craft most of our Pinot Noirs in a style that can handle a slight chill.

The marriage of a delicately grilled leg of lamb or sliced vine-ripened tomato with homemade mozzarella cheese, sprinkled with fresh basil and unfiltered olive oil is even more delicious in the company of one of our Pinot Noirs. Or try grilled salmon or chicken seasoned with fresh rosemary and thyme together with a slightly chilled glass of Pinot on a warm summer evening. Mangia!

AMICI & AMANTI MEMBERS ENJOY EXCLUSIVE BENEFITS AT OUR RESORTS IN BELIZE AND GUATEMALA.

15% off published room rate July, August, September, October
20% off dining year-round, excluding spirits
30% off Coppola wines
Complimentary glass of wine upon arrival



Francis Ford Coppola's Blancaneaux Resorts Step into another world.

Blancaneaux Lodge
Conde Nast Traveler: Gold List 2009
Voted Top 500 World's Best Travel & Leisure
Gold List. 2009
www.blancaneaux.com

UP NEXT AT THE WINERY

Francis Ford Coppola Winery

THE H PARTY COMETH

Are you ready for a summer block party, Coppola style?

Saturday, June 20 / 6:00 P.M. - 10:00 P.M.



B L O C K
FRANCIS FORD COPPOLA
WINERY

Join us in the vineyards at our 3rd annual H Party and be part of our block party celebration. Why are we calling this a block party? You might be surprised to learn that wineries generally divide up vineyards into various blocks. This is done because each block has a different soil or climate factor conducive to growing particular varietals.

Saturday, June 20th, members who attend our annual H Party get to select an Estate vine from the winery's Cabernet Sauvignon H block to call their very own. Join us and become a part of this special tradition.

We think this is the most intimate of all our members-only parties so if you can attend only one members-only event this year, this is the one! Join us and other H Block members for an evening of wine, food, friendship and adventure as we celebrate family-style. Dine in the vineyards beneath Italian string lights hanging in the Oak Grove, surrounded by candlelight and blooming vines, and share an abundance of food, Francis Coppola Reserve wines and other Coppola touches. Abbondanza!

Members are encouraged and welcomed to bring friends. Space is limited! Make your reservation today for wine, food and fun under the stars by emailing membership@franciscoppolawinery.com or call us at (707) 857-1435 and say, I want to be part of the H Block!

\$75.00 per person (plus tax)
Saturday, June 20
6:00pm-10:00pm

All reservations are confirmed and non-refundable at the time of reservation.

Please wear appropriate footwear for walking in the vineyard and dress for a festive evening outdoors. Contact us for local lodging suggestions.

JUNE WILL-CALL MEMBER PICK-UP PARTY

Friday, June 19 / 5:30pm-7:30pm

Are you one of our local will-call members? Then join us on Friday, June 19th for a Happy Hour style pick-up party from 5:30pm-7:30pm. We'll have a preview tasting of wines from your June shipment as well as Happy Hour specials on end-of-year vintages and Tasting Room merchandise. Get ready to celebrate summer with some great deals on wine and Coppola products.

Complimentary for members and up to three guests. Please RSVP by June 17th at membership@franciscoppolawinery.com or call us at (707) 857-1435. Hope to see you there!

SUMMER FACTOIDS:

The June solstice marks the first day of the summer season in the northern hemisphere.

This year's June solstice occurs at 5.46am Coordinated Universal Time (UTC) on June 21.

SAVE THE DATE: 2ND ANNUAL SONOMA WINE COUNTRY WEEKEND

September 4-6th



Mark your calendars for Sonoma County's premier food, wine and social fund raiser of the year. The **2009 Sonoma Wine Country Weekend** takes place over Labor Day Weekend, **September 4th – 6th**. One of the country's top wine events, Sonoma Wine Country Weekend brings together hundreds of artisan growers, vintners and culinary stars in a series of events that showcase the breadth and diversity of Sonoma's distinct wine regions, while **raising more than \$10 million for local charities**. For more information or to purchase event tickets, weekend passes and packages visit www.SonomaWineCountryWeekend.com.



UP NEXT AT THE WINERY

Francis Ford Coppola Winery

SAVE THE DATE - FESTIVAL VENDEMMIA

Saturday - September 12, 2009

Join us for our 4th Annual Festival Vendemmia!

Vendemmia (ven DEM ee a); Italian for 'grape harvest'

Come celebrate the season. Grab a friend - or two or three - and share in the excitement as we turn our barrel room into an old-fashioned Italian street fair. Join the grape stomp contest, play games and win prizes, and enjoy live music and delicious wines paired with food inspired by the bounty of Sonoma County.

**Saturday, September 12, 2009
5:00-8:00 pm**

Please RSVP to membership@franciscoppolawinery.com or 707.857.1435 by Tuesday, September 6, 2009. Reservations are limited, so we ask that members limit their party to a total of six.

\$50 per person (plus tax) / Casual Attire

Want more information? Visit our website at www.franciscoppolawinery.com or call us at 707.857.1435

All reservations are charged upon receipt.
All reservations are confirmed and non-refundable at the time of reservation.
Payments: Visa, Mastercard, American Express, Discover.



WHY IS THERE MORE THAN WINE IN MY SHIPMENTS?

Our goal as a company is to inspire people to enjoy life through wine, food, and adventure. Francis is passionate about so many things - wine, food, film, travel, writing, storytelling... and, he loves to share these passions with others. Our membership is designed to reflect all of his passions. So, each shipment you receive includes a variety of wines as well as food or collectible items that demonstrate the many facets of the Coppola experience. We are proud to offer a membership that is different and offers the unexpected.

For example, the series of plates created specifically for our members early on in the membership and pictured here, tells a story and reflects the many passions we hope to share with our members.

Each plate features beautiful custom artwork, which expresses our love for wine, food, and adventure. As a set, the series shares our story with our members. These plates are perfect for entertaining and can be used as dessert plates, bread plates, or gifts—the options are endless. As a member, you have the opportunity to collect the entire set of these unique serving pieces!

The plates, which have been included in past shipments, are currently available for purchase in our Tasting Room and at our online [store](#).

Membership is not just about wine; it's about inspiring you to enjoy life through wine, food and adventure.



ZOETROPE: ALL-STORY

Summer 2009 Release Volume 13 / Number 2



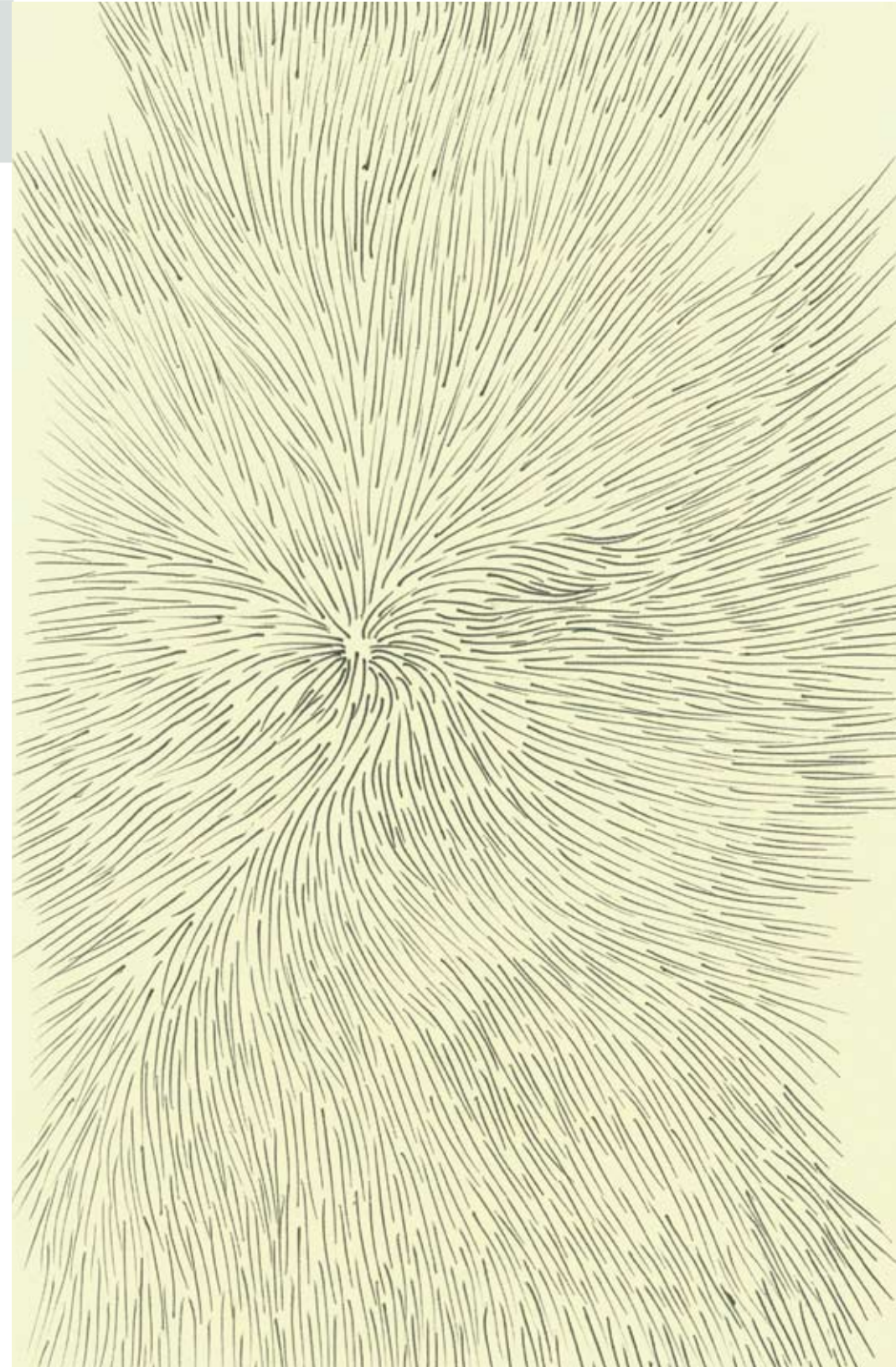
Guest Designer **Antony Hagerty**

ZOETROPE: ALL-STORY SUMMER RELEASE PARTY

Francis Ford Coppola Winery: July 12, 2009

ALL-STORY

Don't miss out on the New Generation of Classic Short Stories.
For more information or to subscribe, visit www.all-story.com



2009 SHIPMENT SCHEDULE

2009 SHIPMENT SCHEDULE

Amici Members: September & November
Amanti Members: September & November

If you need to make any account updates for your September shipment, please contact us no later than the 1st day of your next shipping month at membership@franciscoppolawinery.com to avoid any UPS change fees.

SHIPPING POLICY

Francis Ford Coppola Winery subsidizes a portion of the member shipment fees; therefore members are responsible for any UPS fees relating to changes made after the first of the month deadline. This means reroute fees, reship fees, call tag fees, etc. If we need to issue a call tag or reroute a shipment because we have not been notified before the 1st of the shipment month, the UPS \$10 reroute and/or call tag fee will be passed on to the member.

BECOME A FAN ON FACEBOOK!

Want to keep up to date on winery happenings in-between your e-newsletters and shipments? Join our Facebook group! Join us on Facebook at <http://www.facebook.com> and search for Francis Coppola Winery group. Remember to tell your friends about us!

facebook

CAFÉ ZOETROPE

Home of the original Caesar Salad 1924



Authentic Italian cuisine in a European-style café,
located in the heart of San Francisco



Our Amici & Amanti members receive the following when visiting Café Zoetrope

20% off dining year-round, excluding spirits
30% off Coppola wines

Some restrictions apply, contact
membership@franciscoppolawinery.com for details.

916 Kearny St. San Francisco (415) 291-1700 | www.cafecoppola.com

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