



WINE FAMILY NEWS  
**FRANCIS FORD COPPOLA WINERY**  
 WELCOME SPRING

**in this  
ISSUE**

**Focus on Food  
New Adventures**

**Featured Wines**



*Spring  
Shipment*

OUR SPRING SHIPMENTS FEATURE VIBRANT WINES READY TO WELCOME SPRING TOGETHER WITH A JAR OF OUR MAMMARELLA RED PEPPER FLAKES TO ADD A LITTLE HEAT TO YOUR WORLD.

GET READY FOR A FUN AND SPICY SPRING!

**Wine, Food  
& Adventure**

We are about to embark on an adventure five years in the making. Honest. Since we opened our doors back in March 2006, we've been preparing for the first season where we can fully showcase the beauty and wonder of Francis Ford Coppola Winery. And you, as part of our loyal and ever-optimistic Wine Family, have waited with us.

Well, the vision has been realized. The time is now. We've had two & a half name changes, introduced 31 new wines (including another new one debuting for Wine Family this month), poured wines out of a makeshift tasting room and undergone an extensive renovation. Through it all, you have stood beside us, enjoying the fun and adventure we've provided along the way. And as this premiere season is now upon us, we can promise you this - You ain't seen nothing yet!



**RUSTIC**  
 FRANCIS'S FAVORITES  
FRANCIS FORD COPPOLA WINERY, GEYSERVILLE, CA



*Starts here* **Francis Coppola Presents Moscato 2010 – New Wine**

Those who've never tried Moscato are in for a delicious surprise. Highly fragrant and lusciously fruity, Moscato is akin to drinking a light, fluffy, apricot cloud. Enjoy it as an aperitif or with a variety of desserts and soft cheeses for a truly unique drinking experience. Our debut vintage offers a beautiful perfume of pears, pineapple and orange blossoms followed by light, delicate flavors of apricots, lime and cloves. Fermented and finished in stainless steel to capture its pure, sweet fruit impressions, this unique rosé is versatile enough to pair with hors d'oeuvres as well as after dinner sweets or fresh fruit.

**Blend:** 96% Moscato, 4% Alicante Bouschet



**April 1st**

**Pools & Pool Cafe  
Open for the season!**

We're not fooling! Beginning April 1st the Pools at Francis Coppola Winery and Pool Cafe will be open weekends (Friday-Sunday). Join us for Springtime swimming, bocce, wine, food, games, and live entertainment.

Staying for the whole day? Enjoy one of our European-inspired changing Cabines. Daily Cabines rentals include 2 adult and 2 kids pool passes and the use of four towels.

Beginning May 1st, the Pools and Pool Cafe will be open daily, and our outdoor Pavilion kicks off its summer entertainment schedule.



# Spring Fun & Adventure Calendar

## Barrel Tasting – March 11-13, 2011

TIME: 11am - 4pm each day

PRICE: \$30 at the door; \$5 Designated Driver

LOCATION: Northern Sonoma County

CONTACT: EMAIL: info@wineroad.com PHONE: 800-723-6336

WEBSITE: www.wineroad.com

DETAILS: Celebrate the 33rd annual Barrel Tasting along with Wine Road. 100+ wineries.



## Pools and Pool Cafe Open for the season! – April 1

DATE: April 1st

TIME: 11am-6pm Friday, Saturday, and Sunday

PRICE: DAY POOL PASS \$15 adult, \$10 child/senior.

DAILY CABINES rentals \$75 include 2 adult and 2 kids pool passes

Wine Family members receive 10% off Pool Passes & Cabine rentals.

## Wine Family Wednesdays – March 30, April 27, May 25, June 29

Join your Wine Family friends at RUSTIC, Francis's Favorites the last Wednesday of every month. We'll be making our way around to Family tables with friendly faces and tastes from the current shipment.

TIME: 5pm-9pm

DETAILS: Reservations required. Call Rustic at (707) 857-1485 or online at [www.franciscoppolawinery.com/rustic](http://www.franciscoppolawinery.com/rustic)

## Easter Egg Hunt – Saturday, April 23

Join us for our 5th annual Francis Ford Coppola Winery Easter Egg Hunt in the vineyards! Limited to 200 children.

CONTACT: Guest Services at (707) 857-1471

DETAILS: Email your name, number of children & ages to: [events@franciscoppolawinery.com](mailto:events@franciscoppolawinery.com)

## Mother's Day – Sunday, May 8

Make it Memorable - Celebrate Mom at the winery, with a complimentary glass of Sofia Blanc de Blancs. Can't make it to the winery for Mother's Day? Then send some of Sonoma County's Alexander Valley to Mom! Membership makes a great gift. [membership@franciscoppolawinery.com](mailto:membership@franciscoppolawinery.com)

## Events to Watch For

### H Party – Saturday, June 18

Are you ready for a summer block party, Coppola style? If so, mark your calendars and save the date...more information coming soon!

### Zoetrope: All-Story Release Party – Spring

Zoetrope: All-Story is an award winning literary publication founded by Francis Ford Coppola in 1997 to explore the intersection of story and art, fiction and film.



# Spring Shipment

## Mammarella Crushed Red Pepper Flakes



In Basilicata, the region from which Francis's paternal family hails, hot red peppers are a staple. You'll find them in everything from the morning's scrambled eggs to the sausage on your evening pizza. According to Francis, the peppers were also an everyday staple of his home life as a youth.

"My father Carmine always required that the crushed red pepper was on the table, along with the salt and pepper. When one of us forgot, he would call out "Who set this table?" We all knew what was missing. To this day, when it is not on my table, I call out "Who set this table?" Some things never change.

Carmine called it Forte and it's important to keep it covered so it remains that way, 'strong.'" Francis Coppola



## Francis Coppola Reserve Knight's Valley Cabernet Sauvignon 2007

Our Francis Coppola Reserve 2007 Knights Valley Cabernet Sauvignon delivers the decadent scent of crushed raspberries draped over chocolate soufflé and dark, rich flavors of cassis, cherries, cloves, and vanilla toasted oak. Goes well with grilled, roasted or braised red meats as well as duck, roast chicken, squash and mushrooms.

**Varietal:** 100% Cabernet Sauvignon

**Barrel Regimen:** Aged 20 months in French oak; 60% new oak.



## Francis Coppola Reserve Chardonnay 2009

This year's Reserve Chardonnay from the Russian River Valley's Dutton Ranch, has a dazzling perfume of pears, peaches and honeysuckle and the distinct impression of pineapple upside down cake, with its creamy vanilla and toasted oak notes. All this is layered with juicy flavors of tangerine, a zesty mineral edge, and sweet spices, which crescendo on the finish. Enjoy this wine with boiled lobster, grilled sea bass, poultry dishes and buttered squash.

**Varietal:** 100% Chardonnay **Barrel Regimen:** Aged 10

months in 50% new French oak and 50% 1-year-old French oak barrels



## Director's Cabernet Sauvignon 2008 – Our Sonoma County Director's Cabernet Sauvignon is crafted from several clonal selections grown in distinctly different vineyards each with fruit of its own personality and flavor profile. The blend is like working a puzzle, where the pieces come together to create the best flavor harmony. Our 2008 Director's Cabernet Sauvignon is fragrant and complex with luscious body and plenty of dark, juicy flavors of plums, cassis and crushed wild berries. Intriguing notes of spices, chocolate and toasted oak add to this wine's character. It pairs perfectly with grilled rib-eye steak, lamb stew, or creamy sage pasta.

**Varietal:** 100% Cabernet Sauvignon **Barrel Regimen:** Aged 15 months in 80% French oak, 20% American oak; 40% new oak



**Diamond Collection Alicante Bouschet 2008**

During Prohibition, families were allowed to procure grapes to make a limited quantity of table wine. As a child, Francis Coppola remembers his grandfather making homemade wine using Alicante Bouschet grapes shipped in by train. Deep in color and loaded with lush, jammy fruit, this smooth, medium-bodied red is richly textured and long on the finish, with aromas of raspberries, currants and dark chocolate, and flavors of black cherries, boysenberries, cloves and tobacco. It pairs beautifully with baby back ribs, grilled sausage and macaroni and cheese.

**Varietal:** 100% Alicante Bouschet **Barrel Regimen:** 12 months in new and 1 to 2 year-old French oak



**Diamond Collection Petite Sirah 2008**

2008 was a challenging vintage that delivered a very small crop due to a spring frost that devastated many of the vines. However, having fewer grapes on the vine resulted in more concentrated flavors in the fruit. Since Petite Sirah is a powerful varietal to begin with, the wine from this vintage has tremendous intensity of flavor, immense color saturation, and a profuse bouquet of briary blackberries, mocha, and incense. Lush, jammy fruit lingers on a velvety rich palate of crushed red fruits and spices, and a hint of minerals adds to this wine's incredible dimensions. Diamond Collection Petite Sirah is delicious with lamb chops, brisket, or roasted fennel and root vegetables.

**Varietal:** 100% Petite Sirah **Barrel Regimen:** 16 months French oak



**Francis Coppola Reserve Petite Sirah 2008**

Petite Sirah makes dark, inky wines that are peppery, tannic and rich, with juicy flavors of blackberry pie, sugared plums, black cherries, and notes of dark chocolate and seasoned wood. In fact, the deep color of this varietal and the way it stains our tongues when we taste mature grapes is, in part, how we gauge when to harvest the fruit. Our 2008 Reserve Petite Sirah turned out to be absolutely luscious and full of character. Serve with meatloaf, barbecued pork loin, porterhouse steak or smoked buffalo for a rare treat.

**Varietal:** 100% Petite Sirah **Barrel Regimen:** 22 months in 50% new and 50% 1-2 year old French oak



**Director's Cut Cabernet Sauvignon 2008**

This year's Director's Cut Cabernet does include a small portion of Petit Verdot for added complexity and intrigue. Immensely concentrated with supple and ripened tannins, this wine showcases a sophisticated bouquet of boysenberries, spiced oak and incense, plus dark, rich flavors of plums, cherries and currants, along with sweet notes of cocoa and crème de menthe. Try it with filet mignon, barbecued beef or wild game, as well as hearty soups prepared with meat stock, black pepper and red wine (of course!).

**Blend:** 92% Cabernet Sauvignon, 8% Petit Verdot  
**Barrel Regimen:** 24 months in 50% new French oak, 50% 1-2 year old French oak.

*Francis's Quick Spaghetti Primavera* from Mamma Coppola's Pasta Book (page 157)

- |                              |  |
|------------------------------|--|
| 1 lb package spaghetti       | 6 or 7 fresh, firm tomatoes, sliced thin |
| ¼ cup olive oil              | 4 fresh basil leaves, chopped            |
| ½ tablespoon chopped parsley | 1 garlic clove, chopped                  |
| Pinch of oregano             | Salt and Pepper to taste                 |

Slice tomatoes and place in large bowl. Add olive oil, basil, salt, pepper, oregano and garlic and set aside in the same bowl. Boil spaghetti al dente. Drain and gently mix into prepared bowl with tomato slices and rest of ingredients. Add more olive oil if desired and serve. This dish is most enjoyable during the spring and summer months. For added zest, try topping with Mammarella Crushed Red Pepper Flakes!



*Taste of*  
**Alexander Valley**

**May 21-22, Saturday & Sunday**

Over 30 wineries host their own special parties offering wine and food pairings, live entertainment and special weekend wine discounts. Come and experience the best of the casually elegant wine country lifestyle that makes the Alexander Valley one of the world's premier destinations for wine, food and fun!

- Weekend Pass - \$65 per person in advance, \$75 at the door
- Weekend Pass (for designated driver) - \$15 per person in advance, \$20 at the door
- Sunday Only - \$45 per person in advance, \$55 at the door
- Sunday Only (for designated driver) - \$10 advance, \$15 at the door.

**Opening Gala - Friday, May 20**

- TIME: 5:00 - 8:30 PM
- PRICE: \$90 - Advance only (limited availability)
- \$135 - Opening Gala & Weekend Pass (package) - Advance only (limited availability, \$20 discount!)

**LOCATION:** Francis Ford Coppola Winery

This fabulous outdoor reception and gala will feature reserve wines from throughout Alexander Valley, exquisite passed hors d'oeuvres, a variety of tapas style small plates and live music. Experience world-class wines, savor delicious cuisine and dance the evening away while mingling with Alexander Valley's winemakers, winery principals, and vineyard owners.



# Join our Online Social Community!

Keep up to date with Francis Ford Coppola Winery on your favorite social networking site. We're on Facebook and Twitter, posting event updates, exclusive promotions as well as other fun stuff. Most importantly for us, though, is the opportunity to interact with you on a regular basis. We invite you to share your Coppola winery stories, post photos, ask us questions and chat with fellow fans and friends of Coppola wines from all over the world.



WWW.FACEBOOK.COM/COPPOLAWINE



WWW.TWITTER.COM/COPPOLA\_WINE



Continued Wine, Food & Adventure Continues...

**Director's Cut Pinot Noir 2008** – Our 2008 Director's Cut Sonoma Coast Pinot Noir displays a vibrant personality and silky texture. It's highly aromatic, with scents of cloves, tea leaves and roses, followed by bright flavors of red cherries, cranberries and plums. Try this wine with salmon, tuna, duck or quail. It is also delicious with pesto, mushroom, cabbage and potato dishes.

**Varietal:** 100% Pinot Noir **Barrel Regimen:** 12 months in 50% new and 50% 1-year old French oak barrels



**Director's Cut Chardonnay 2009** – We crush our Russian River Chardonnay whole-cluster and then ferment entirely in French oak barrels to achieve a richly textured wine. Our 2009 Director's Cut Chardonnay offers an alluring perfume of passion fruit, honey, crème brûlée and spice, and its full-bodied palate boasts juicy peach, apple, and citrus flavors, which build and grow on the long, luscious finish. It pairs nicely with chicken in white wine sauce, seared sea scallops and scalloped potatoes.

**Varietal:** 100% Chardonnay **Barrel Regimen:** 10 months in 50% new French oak, 50 % 1-year-old oak barrels **Alcohol:** 13.5%

## Spring Shipments

### Reorder Yours Today

Wine at the click of a button. Order any of our Spring shipments at a discounted 30% reorder price. Visit us at our online store [www.franciscoppolawinery.com/Store](http://www.franciscoppolawinery.com/Store) and log in to place an order. Remember you can purchase any of our wines and merchandise with your member discount online and at the winery.

**Amici Reds**

2008 Director's Cabernet  
2008 Diamond Alicante Bouschet  
2008 Diamond Petite Sirah  
Mammarella Crushed Red Pepper Flakes

**Amici Mixed**

2008 Director's Cut Cabernet Sauvignon  
2010 Coppola Presents Moscato  
2009 Director's Cut Chardonnay  
Mammarella Crushed Red Pepper Flakes

**Amici, Double the Fun Reds**

2008 Director's Cabernet 2 bottles  
2008 Diamond Alicante Bouschet 2 bottles  
2008 Diamond Petite Sirah 2 bottles  
Mammarella Crushed Red Pepper Flakes

**Amici, Double the Fun Mixed**

2008 Director's Cut Cabernet Sauvignon  
2010 Coppola Presents Moscato  
2009 Director's Cut Chardonnay  
Mammarella Crushed Red Pepper Flakes

**Amanti Red**

2008 Director's Cut Pinot Noir 2 bottles  
2008 Director's Cut Cabernet Sauvignon  
2007 Francis Coppola Reserve Cabernet Sauvignon 2 bottles  
2008 Francis Coppola Reserve Petite Sirah  
Mammarella Crushed Red Pepper Flakes

**Amanti Mixed**

2008 Francis Coppola Reserve Petite Sirah  
2009 Francis Coppola Reserve Chardonnay 2 bottles  
2007 Francis Coppola Reserve Cabernet Sauvignon 2 bottles  
2008 Director's Cut Cabernet Sauvignon  
Mammarella Crushed Red Pepper Flakes

**To Place An Order:** ONLINE: [www.franciscoppolawinery.com/store](http://www.franciscoppolawinery.com/store)

CALL: 877.329.3266 FAX: 707.251.3297

**Billing Information:** Must match credit card billing address

NAME.....

ADDRESS.....

CITY..... STATE..... ZIP.....

PHONE (DAY)..... (EVENING).....

EMAIL ADDRESS.....

Use card on file

CREDIT CARD..... EXP ...../.....

SIGNATURE.....

### 2011 Shipment Schedule

Amici Members 6-shipment: January, March, May, June, September & November

Amici Members 4-shipment: March, June, September & November

Amanti Members: March, June, September & November

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

**Shipping Information:**  Same as billing address

All recipients must be at least 21 years of age. We recommend using a business address to obtain a delivery signature. No P.O. Boxes, please.

NAME.....

COMPANY NAME.....

ADDRESS.....

CITY..... STATE..... ZIP.....

PHONE (DAY)..... (EVENING).....

EMAIL ADDRESS.....

For online orders, if you are not recognized automatically as a member, enter "Member" 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\*, CA, CO, CT, DC, FL, HI, IA, ID, IL, KS, ME, MI, MN, MO, NC, ND, NE, NH, NM, NV, NY, OR, SC, TN, TX, VA, VT, WA, WI, WV, WY. \*Alaska residents must place orders by phone.

### Francis Ford Coppola 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.