

**CARMINE'S
DEAL OF THE WEEK
Returns...**



Francis Coppola's father Carmine always appreciated the value of a dollar, believing that you could spend wisely without having to give up the finer things in life. It's all about the value. So, this holiday season we are bringing back Carmine's Deal of the Week - an online-only offer on food, wine and gifts at a very special price. But hurry - when we sell out, the deal is over.

Look for Carmine's Deal emails every Tuesday with extra discounts for Wine Family Members through November and December - a great weekly value that's perfect for the thrifty shopper in all of us.

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

November 2011 Wine Shipment

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!

Amici Reds

2010 Director's Pinot Noir
2008 Director's Merlot
2009 Diamond Cabernet Sauvignon
2009 Diamond Zinfandel

Amici Mixed

2010 Diamond Pavilion
2010 Diamond Sauvignon Blanc
2010 Director's Pinot Noir
2009 Director's Merlot

Amici, Double the Fun Reds

2010 Director's Pinot Noir 2 bottles
2008 Director's Merlot 2 bottles
2009 Diamond Cabernet Sauvignon 2 bottles
2009 Diamond Zinfandel 2 bottles

Amici, Double the Fun Mixed

2010 Diamond Pavilion 2 bottles
2010 Diamond Sauvignon Blanc 2 bottles
2010 Director's Pinot Noir 2 bottles
2009 Director's Merlot 2 bottles

Amanti Reds

2009 Director's Cut Zinfandel 2 bottles
2006 Archimedes
2009 Francis Coppola Reserve Petite Sirah
2008 Francis Coppola Reserve Cabernet Sauvignon 2 bottles

Amanti Mixed

2008 Francis Coppola Reserve Cabernet Sauvignon 2 bottles
2006 Archimedes
2009 Francis Coppola Reserve Petite Sirah
2009 Francis Coppola Reserve Viognier
2010 Sofia Blanc de Blancs

To Place An Order: ONLINE: 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.....

Shipping Note:

Given the drastic rise in fuel prices across the country over the last two years, we are finding it more difficult to absorb the costs with our current shipping rates. Beginning in January, 2012, there will be a small increase in your club shipment rate. The new rates are \$20 for California addresses and \$25 for deliveries anywhere else throughout the country.

Thank you for understanding the need for these changes. As always, we welcome your feedback and hope you enjoy your Francis Coppola wines.

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.

WINE FAMILY NEWS FRANCIS FORD COPPOLA WINERY WINTER EDITION 2011

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Saluti Amici and Amanti!



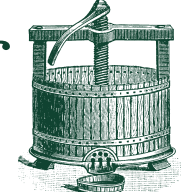
'TIS THE SEASON TO ENTERTAIN - AND WE INVITE YOU TO JUMP START YOUR HOLIDAY CELEBRATIONS WITH MORE WINE, FOOD AND ADVENTURE FROM FRANCIS FORD COPPOLA WINERY. IN ADDITION TO DESCRIPTIONS OF THE WINES WE HOPE YOU FIND DELICIOUS AND WILL COMPLEMENT YOUR UPCOMING FESTIVITIES, THIS EDITION OF WINE FAMILY NEWS CONTAINS A REVIEW ON THE 2011 HARVEST & CRUSH WITH FFC WINEMAKER COREY BECK, THANKSGIVING RECIPES FROM THE COPPOLA FAMILY COOKBOOK, AND AN INVITATION TO AN ANNUAL WINTER WINE EVENT YOU WON'T WANT TO MISS. SO, RELAX WITH A GLASS OF YOUR FAVORITE COPPOLA WINE AND READ ON. AS WE GATHER AROUND OUR TABLES WITH THOSE WE LOVE THIS YEAR, PLEASE KNOW THAT WE'LL BE RAISING A GLASS TO YOU. THANK YOU SO MUCH FOR BEING PART OF OUR WINE FAMILY...SALUTI!

The 2011 Harvest & Crush

The end of Harvest is always bitter-sweet. Bitter in the fact that we don't get to roll around in grapes any longer and sweet in that we now can finally get some sleep. Looking back on the 2011 vintage, the growing season threw us some unexpected weather patterns, starting off with a wetter than normal spring. Our summer was cooler than normal; typically, we have 10+ days of 100F temperatures, and we didn't get our first 100+ day until September. Fall usually gives us some of our best weather, and this year the storm patterns brushed our region earlier than normal. I've been trying to sum up the growing season with a simple phrase and last night a long time grower friend said it best, "Farming isn't for the faint of heart."

I believe those words sum up the 2011 vintage. A cool, wet spring led to a smaller than average crop size, which can be great for wine quality. A cooler than normal summer provided even ripening and explosive flavor development. Then before we knew it harvest was upon us. When we started picking Russian River Pinot Noir, we found that the quality rivals that of 2009, which will go down as one of the best Sonoma County Pinot Noir

By Corey Beck



vintages. What makes a Pinot Noir vintage so spectacular? Well, Mother Nature answers that question. Pinot Noir thrives when growing season isn't too hot but hot enough to develop flavors and that's just what 2011 has given us. We track growing degree days (GDD) and 2011 is running parallel with 2009, which is a great sign.

The first part of October brought unexpected rains which put a halt to harvest. We stopped picking for a few days during the wet weather and it gave the winemakers dedicated time to focus on our fermentations and as a result, there were beautiful wines made. Once the skies cleared we were back at it, finishing up with all our Bordeaux varietals by late October. The last few weeks of the month were spectacular and just what we needed to complete another great year. Here's to a classic vintage,.....Francis Coppola Winemaking Team



Winter Fun & Adventure Calendar

Winter Wineland
January 14-15, 2012



Join us for two glorious days along the Wine Road in Northern Sonoma County as we celebrate the 20th annual Winter Wineland. This is a great opportunity to meet winemakers, taste limited production wines, new releases or library wines. Tickets are on sale now. For tickets, more information and the complete program of wine, art and education, check out www.wineroad.com/events/winter_wineland/1

Featured Wines to Celebrate the Season



Sofia Blanc de Blancs 2010

Once you pop the cork on our Sofia Blanc de Blancs, we guarantee it will be a household staple for your celebrations year-round. Each bottle of this light, sparkling wine is gift-wrapped in pink cellophane styled after a peony. Adding small amounts of Riesling into the blend adds succulent notes of pineapple, while the inclusion of Muscat contributes a luscious perfume of honeysuckle and apricots. This wine adds the perfect accent to your favorite holiday recipes, goat cheese on gourmet crackers and desserts. Cheers! 86% Pinot Blanc, 12% Muscat, 2% Riesling
Retail Price: \$19

Diamond Collection Cabernet Sauvignon 2009

Our Ivory Label Cabernet Sauvignon is a hands-down favorite, year in and year out. We make this lovely wine by combining fruit from appellations as far north as El Dorado and as far south as Paso Robles, California. The result is a richly textured, intensely fragrant Cabernet with supple tannins and sophisticated notes of spice and oak. It pairs perfectly with burgers topped with bleu cheese, roast turkey, and double-baked potatoes with cheddar. You'll be happy you made a place for it on your table this season. 100% Cabernet Sauvignon – aged 16 months on French oak
Retail Price: \$19

Diamond Collection Pavilion 2010

Now in its third year of production, Pavilion is an immensely popular choice among our white wine-loving patrons. It contains a blend of Chardonnay and Viognier, which offers great complexity and a level of sophistication seldom found in a wine at this price point. Lush and fragrant, Pavilion pairs beautifully with foods such as swordfish with mango salsa, ham and Gruyere tart or spicy Asian noodle dishes, which makes Pavilion a perfect toast to the holidays. 97% Chardonnay, 3% Viognier - aged 10 months on French oak
Retail Price: \$20

Director's Merlot 2008

This rich, Sonoma County varietal comes with succulent flavors of plum, blueberries and cocoa. Our Director's Merlot is made from grapes that become intensely fruity as they ripen on the vine, which create a perfectly balanced wine, expressive on the palate and long on the finish. Enjoy with truffle risotto, beef tenderloin with mushrooms, or thyme and goat cheese potatoes – and plan to make merry. 100% Merlot – aged 14 months on 70% French oak, 30% American oak; 40% new barrels.
Retail Price: \$21

Diamond Zinfandel 2009

What could be better than a fruit-forward, spicy California Zinfandel to make the upcoming season sparkle? Sip our Zinfandel while wrapping presents or preparing hors 'd oeuvres and you'll find a wine with exceptional complexity and character. Blended with Petite Sirah to further enhance the strawberry jam, cassis and briar flavors, it goes great with grilled beef skewers and bleu cheese. Or, try a splash in your next mug of hot, spiced cider. 87% Zinfandel, 13% Petite Sirah – 12 months in French oak
Retail Price: \$17

Director's Pinot Noir 2010

You'll add a touch of elegance when you incorporate this wine into your holiday meals. Our 2010 Director's Pinot Noir offers an exquisite fragrance of raspberries, roses and tea leaves, plus ripe, luscious flavors of cherries, strawberries, allspice and oak. Pair with rosemary rubbed pork chops, a chicken, nut and cranberry salad, or stuffed Portabello mushrooms for a delectable taste of the season. 100% Pinot Noir – aged eight months 80% French 20% Hungarian oak 20% new barrels
Retail Price: \$21

Director's Cut Zinfandel 2009

When you taste this wine, you'll see why it continues to be the top-selling wine in our tasting room and a perennial staff favorite. Immensely fragrant and brimming with dark, rich flavors of briary blackberries, plums and cherries, this wine is dense and fruity with ample notes of vanilla, espresso, nutmeg and alluring wood nuances. Pair our Zinfandel with smoked turkey or a dish of cheese ravioli – and prepare to be amazed. 82% Zinfandel, 18% Petite Sirah - 13 months in barrel with 50% new French oak, 50% 1-2 year old French oak
Retail Price: \$25



Diamond Collection Sauvignon Blanc 2010

Received Gold Medal at 2009

Orange County Fair Wine Competition

We are certainly proud of this award-winning wine. It began with a blend of grapes from Alexander Valley and Dry Creek Valley, which was then fermented and finished in stainless steel to capture the varietal's vibrant attributes. Our Sauvignon Blanc has an elegant structure, beautiful aromatics, and rich, lively fruit flavors balanced by crisp natural acidity. It's delicious with raw oysters, smoked salmon - or Mrs. Scorsese's Lemon Chicken from our own RUSTIC restaurant. 100% Sauvignon Blanc - fermented entirely in stainless steel
Retail Price: \$16

Archimedes 2006

Our outstanding, Bordeaux-style blend of Cabernet Sauvignon and Cabernet Franc deserves a place under the tree or on top of your table this year. Incredibly smooth, with velvety tannins and intense aromas of dark sour cherries, cranberries and sandalwood, this rich, robust wine exudes an amazing array of berries and cassis, plus a tapestry of wood, spices, and tobacco. This beautiful, bold wine calls for grilled steaks or rotisserie prime rib - and a true celebration of the season.

76% Cabernet Sauvignon, 24% Cabernet Franc – aged 24 months in French oak; 60% new, 40% one to two-year-old barrels
Retail Price: \$52

Francis Coppola Reserve Cabernet Sauvignon 2008 New release

What better way to celebrate one year and ring in the next than with a perfect bottle of Cabernet? Our 2008 Reserve Cabernet Sauvignon displays excellent concentration as well as a sophisticated character marked by intense aromatics of cherry, cocoa and mint. It contains flavors of plum, berries and currants embellished with notes of espresso and spicy oak. Enjoy a bottle of this delicious wine the next time you order Marrakesh Lamb from RUSTIC Restaurant. 100% Cabernet Sauvignon - Aged 18 months in 50 % new French oak
Retail Price: \$38

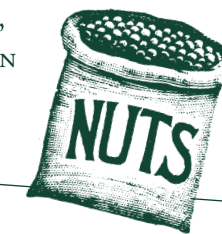
Francis Coppola Reserve Petite Sirah 2009

If you're looking for the gift to delight that special wine-lover in your life, our Petite Sirah is sure to impress. Petite Sirah is a powerhouse red grape that makes dark, inky wines with peppery notes, firm tannins and rich, juicy flavors. This year's Reserve is a blockbuster wine with immense concentration and ripeness, excellent balance, and strong aromatics. You'll enjoy flavors of crushed blackberries, cherries, cloves and vanilla, plus aromas of wood and sage. Pair with a spicy beef stew and snuggle in for a warm winter night.

100% Petite Sirah – 19 months in 60% new and 40% in 1-2 year-old French oak barrels **Retail Price:** \$34

Recipe Corner

JUST IN TIME FOR THE HOLIDAYS, WE'RE PASSING ALONG TWO COPPOLA FAMILY RECIPES THAT FRANCIS AND HIS SIBLINGS ENJOYED WHILE GROWING UP, PREPARED BY THEIR MOTHER ITALIA. FOR AN ITALIAN TWIST, TRY INCORPORATING THEM INTO YOUR OWN THANKSGIVING FEAST THIS YEAR.



Italian Chestnut Stuffing - Mama Coppola's Pasta Book

½ cup butter
2 cups celery, chopped
1 cup onion, chopped
1 lb. Italian sausage chopped (remove casing)
¼ cup red wine
8 chestnuts

1 ½ cups French bread, diced
1 cube chicken bouillon diluted in 1 cup hot water
½ tsp salt
½ tsp pepper
1 clove garlic, chopped
½ cup parsley, chopped

Melt butter in a large frying pan. Add celery and onion and sauté. Remove from pan and set aside. Brown Italian sausage in frying pan and add back sautéed celery and onion. Sauté ingredients for one minute. Pour wine into mixture and add chestnuts and French bread. Pour chicken bouillon into pan and mix ingredients to complete stuffing. Place stuffing into the turkey, put in oven at 400 degrees and bake until cooked. Or, you may bake the stuffing separately at 350 degrees for one hour and serve as a side dish.

(Easy) Pumpkin Pie - Mama Coppola's Pasta Book

8-inch pie shell, pre-made
4 eggs (beaten)
2 cups (1 can) pumpkin filling
1 cup sugar
1 tsp powdered clove

½ tsp salt
1 tsp powdered cinnamon
1 tsp ginger, grated
1 medium can evaporated milk

Preheat oven to 425. Transfer pre-made pie shell into preferred pie dish. Mix remaining ingredients in a bowl and pour mixture into shell. Bake for 15 minutes. Reduce oven temperature to 350 degrees and bake for an additional 40 - 45 minutes. Slice and enjoy.



Francis Coppola Reserve Viognier 2009

This gorgeous and fragrant varietal is an absolute dream for white wine enthusiasts. Our Francis Coppola Reserve Viognier originates from Lily's Vineyard, located in the heart of coastal Russian River Valley in Sonoma County. Finishing occurs in stainless steel to enable a soft, silky texture, beautiful floral aromas and bright juicy flavors of passion fruit, candied citrus peel and spice. This wine pairs perfectly with shellfish. Try it with fresh Dungeness crab on Christmas Eve for a true seasonal treat. 100% Viognier – fermented in stainless steel.

Retail Price: \$25