

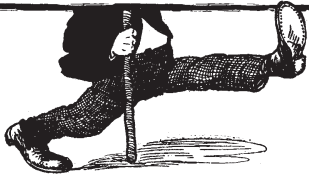
Wine Family News

Geyserville, California

SPRING EDITION 2013

FrancisCoppolaWinery.com

IN THE NEWS



Epic Harvest
by Corey Beck

Why YOU Love Our Wines

Seasonal Recipe
from Mama Coppola's Cookbook

Pool and Park
Re-Opens April 5th!

Spring Celebration
Wine List

Seasonal Recipe

Golden Glazed Ham for Easter, Equinox or Celebrations

Serves 6-8 people

By Italia Pennino
Coppola

Francis Coppola's mother



"When we were children and it was time for a holiday, we would rush home from our school which was far away. That's because we couldn't wait to see the dishes that Mama spread on the table." Francis & August Coppola

Golden Glaze Ham

Ingredients

HAM

- 1 fresh or smoked ham, 5 to 6 pounds
- 10 to 15 cloves
- Golden Glaze (see below)
- Pineapple slices
- Red cherries

GOLDEN GLAZE

- ½ cup honey
- ½ cup orange juice concentrate
- 1½ teaspoons (or more)
- prepared mustard

Method of Preparation



By Corey Beck



I was talking with a winemaker friend last week about harvest and her quote was, "It's the vintage of the century." There was a lot of truth to what she said because it will go down as one of California's best harvests ever. Every time the phone rang it was a grower with an extra 20 tons of grapes in the field, and the biggest culprit was Zinfandel. Vineyards that historically couldn't give us more than 5 tons/acre all of a sudden yielded 7/acre. So the big question was, how did this happen?

The growing season was ideal in so many ways and it started with a perfect spring that had little to no rain, which was the prelude for a wonderful fruit set. The summer months provided us with heat but it was never too scorching, so the fruit was able to ripen evenly. The first Sauvignon Blanc grapes were picked in August which hasn't happened since 2008. September was dedicated to Chardonnay and Pinot Noir from the Sonoma Coast. These two varieties came in with amazing flavors and what made it even more special was that the sugars were in the 22-23 Brix range. The resulting wines are loaded with wonderful ripe flavors you expect from the Burgundian varieties but without the high alcohol.

"It's the vintage of the century."

Once October rolled around spirits were soaring here at the winery. The San Francisco Giants won their division to advance to the playoffs and we were realizing we had a very special vintage on our hands. Then the Giants went down 0-2 to the Cincinnati Reds and our grape hoist decided to stop working all on the same day. All wasn't lost because it was our Maintenance team who jumped on the scissor lift and from 25 feet above ground fixed the broken chain on the hoist so we could finish crushing the last 11 grape trucks who had lined our driveway. Then all of a sudden the Giants mounted a historic comeback and disposed of the Reds and our production team was once again revitalized.



Saluti
Amici
and
Amanti!

Welcome to the latest edition of your Wine Family News. In this issue we invite you to celebrate the Colors of Spring with us! Along with a delicious assortment of wines in your shipment, we've included seeded "necks" hanging from the bottles. When you plant those little flags, you'll be rewarded with a dazzling assortment of wildflowers in your favorite garden. And here's where the real fun comes in: every 25th flag includes basil.

If you're one of the lucky gardeners to grow this herb along with wildflowers, we have a prize for you.

Just take a photo of the basil amidst your flowers and post it on our FCW Facebook page to collect your winnings. In addition, we'll have something special for those of you who include the basil in an original recipe, paired with your favorite Coppola wine!

We're also featuring a 2012 "Epic Harvest"/baseball review from our head winemaker and GM Corey Beck – and, we have an incredible recipe from Mammarella's Cookbook for you to try just in time for the vernal equinox.

So, kick back with one of the enticing new selections from your current shipment and read on, Wine Family members. Bud break is nearly upon us! 🍷



Wine Family Calendar

April 5th

Pool and Park Re-Opens!

Our pool will open weekends (Friday through Sunday) beginning on April 5th, and daily on May 27th. We hope that you will join us for a relaxing afternoon in the warm, California sun!

Cabine reservations open March 4th and can be made online at:

<http://www.franciscoppolawinery.com/swim>

Wine Family Wednesdays

5:30 to 7:30

at RUSTIC Restaurant.*

Reservations highly recommended

Every Wednesday we've set a table aside at RUSTIC restaurant especially for you. Enjoy dinner with us from 5:30 to 7:30 p.m. and take advantage of 15 % off food, a complimentary appetizer and a special wine pairing to thank you for being such a valued member of our family. Call for reservations RUSTIC (707) 857-1485. Tables fill quickly.

For a complete list of details on our upcoming season of concerts, theater performances, dances and other special events, check out the Membership Events section of our website at: <http://www.franciscoppolawinery.com/membership/events> 🍷

Epic Harvest...continues...

Mid-October brought the St. Louis Cardinals to town along with a lot – and I mean A LOT - of Cabernet Sauvignon. No worries though, because quality continued to rise with no rain in sight. Next thing you know the Giants are down three games to one and on the brink of elimination, and our main press just blew a hole in its bladder. Once again it was Maintenance who came to the rescue at 3am, very similar to Barry Zito's Game Five performance against the Cards, which helped propel them to the World Series. And because of the efforts of our Maintenance team we were able to continue with our historic vintage.

You all know how the story for the Giants ended up and as for the Production Team; well it was our best vintage since we've been here at the winery. This year more than ever was a total team effort. The Bottling team worked every Saturday in October to keep emptying tanks so we could crush on Sundays. Our Maintenance team did a phenomenal job of keeping equipment running and repairing when they malfunctioned. The Cellar and Lab worked seven days a week for two months straight and made it possible to crush more fruit than ever before, while raising the bar for wine quality. Our winemaking/viticulture team worked with over 150 growers throughout California to produce the best wines ever made at the Francis Ford Coppola Winery. In my opinion there's no more talented or dedicated Production team in the industry.

I'm very proud to be a part of such a talented team. It takes total 🍷

Why We LOVE Our Wines



The reviews of your current shipment wines this time around come from our most reliable source – that's YOU! Read on to see what your Wine Family colleagues have to say about our delicious spring selections.

Archimedes 2009

"Archimedes is a smooth yet full-bodied Cab that pairs perfectly with filet mignon and twice baked potatoes, a favorite at my house. I serve this for everything from quiet dinners at home to special occasion events such as my daughter's college graduation celebration. It's the perfect wine for friends and family!"

Kristin D. – Santa Rosa, CA

Francis Coppola Reserve Cabernet Sauvignon 2010

"I spend a lot of my spare time cooking... working with seasonal fresh produce and local fish and meats. I also have a lot of friends who hunt, so I typically have venison, boar and other wild game to braise, roast or slow cook. Without fail, I pull out a bottle of the FFC Reserve Cabernet - the perfect pairing for the robust meals I create to share."

David N. – Geyserville, CA

Francis Coppola Reserve Chardonnay 2010

"Great nose, aromas of orange, pineapple and jasmine. And the mouth feel is wonderful with flavors of citrus and flowers; an excellent complement with stuffed crab or poached salmon covered with buerre blanc sauce."

Chris L. & Family – Dos Palos, CA

Director's Cut Zinfandel 2011

"I am a big fan of Zins and this one always tops my list. It has all the features that I look for...rich, full body, consistent, with just the right amount of fruit. I drink it with ... everything ...!"

Rhonda G. – McKinleyville, CA

Director's Cut Chardonnay 2011

"The label says it all! The Director's Cut Chardonnay is a carefree sip, like skipping rope on a sunny day. Luscious pineapple and pear with a hint of butterscotch make this a perfect pairing with sea bass, filet of sole or, my go-to-fave, chicken Caesar!"

Jill J. - Santa Rosa, CA

Epic Harvest...continues...

participation to produce world-class wines and that's exactly what we did this year. In closing, I would like to leave you with the rally cry from this year's harvest: "Limits begin where visions end."

Here's to being part of the best winery in the world. 🍷

Director's Merlot 2010

"After dinner, I like this wine with a Torpedo cigar ... mmmm ... just like blueberry pie with vanilla ice cream on top." Emily K. – Santa Rosa, CA

Director's Pinot Noir 2011

"One of my very favorite Pinots, blending the earthy, slightly spicy fruit of Carneros with the rich flavors of raspberries and strawberries of Russian River ... a unique combination of fruit and oak barrel characteristics ... pairs beautifully with porcini mushroom risotto, spicy salmon cakes or Humboldt Fog goat cheese!"

Sandy K. – Santa Rosa, CA

Director's Chardonnay 2010

"The bright fruit and richness of this Sonoma County Chardonnay surprised me when I first tried it. It was like taking a bite out of a juicy apple and then experiencing a creamy texture underneath ... absolutely delicious – and a bargain to boot!"

Esther A. – Rohnert Park, CA

Diamond Collection Red Blend 2010

"I'm always up for trying new and different wines, which is why I couldn't wait to check out the Diamond Red Blend, Zin, Syrah, Cab, Merlot and Petite Sirah all in one bottle? Sign me up! Of course, it did not disappoint. Another easy-drinking hit from the Coppola winemaking team."

Nick A. – Santa Rosa, CA

Diamond Collection Pavilion 2011

"I'm a Chardonnay lover and when I first tried this wine my reaction was 'Wow!' It has an incredibly lush mouthfeel, with a long, pleasant finish. The hints of Viognier flavor it just beautifully ... this wine tastes very uptown to me ... I love it!" Mary L. – Laguna Woods, CA

Diamond Collection Syrah-Shiraz 2010

"One breakfast in a bottle, please -- hold the eggs! This could describe the Diamond Syrah/Shiraz. It is a bottle full of jammy fruit with hints of bacon, toast and smoke. Pair it with barbeque, hamburger, or pasta and you are in for a real treat." Bob J. – Santa Rosa, CA 🍷

SPRING 2013 WINE SHIPMENT

Need more Wine?

If you loved the wine in your shipment and want some more, please know supplies go fast! We've held back a limited amount for our members, so give us a call to reorder your favorite wines today at 707-857-1436 or by emailing us at membership@franciscoppolawinery.com.

AMANTI RED

2009 Archimedes

2010 Francis Coppola Reserve

Cabernet Sauvignon

2009 Director's Cut Cinema

2011 Director's Cut

Zinfandel 2 bottles

2011 Director's Pinot Noir

AMANTI MIXED

2009 Archimedes

2010 Francis Coppola Reserve

Cabernet Sauvignon

2010 Francis Coppola Reserve

Chardonnay

2009 Director's Cut Cinema

2011 Director's Cut Chardonnay

2011 Director's Pinot Noir

AMICI RED

2010 Diamond Collection

Red Blend

2010 Director's Merlot

2011 Director's Pinot Noir

2010 Diamond Collection

Syrah-Shiraz

AMICI MIXED

2010 Diamond Collection

Red Blend

2011 Diamond Collection Pavilion

2010 Director's Chardonnay

2010 Diamond Collection

Syrah-Shiraz

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Golden Ham...continues...

Method of Preparation

Place ham, fat side up on rack in open roasting pan. Bake at 325° 18 – 24 minutes per pound. After about 30 minutes, remove skin from ham, score fat and stud with cloves. Brush with glaze and place pineapple on top with a red cherry in center of each ring. Secure pineapples with toothpicks, brushing occasionally with more glaze. Put back in oven and continue to brush with glaze until done. 🍷