



Director's Pinot Noir 2010

OK, so ... you've been invited to dinner and it's going to be simple, but nice. You want to impress this person and your task is to find "the right wine." You're thinking Pinot, but the problem is ... which one? Let us suggest our 2010 Director's Pinot Noir, a blend of grapes from Carneros and the Russian River Valley, areas known for creating rich, wines with bright cherry and cranberry flavors. The 2010 vintage has aromas of fresh strawberries, orange peel and tea leaves, with a silky texture that pairs perfectly with all manner of pasta, poultry and vegetables. You'll be a repeat guest once you bring this bottle to your next supper party ... guaranteed.

100% Pinot Noir – 8 months in 80% French oak, 20% Hungarian oak

Join our Online Social Community!

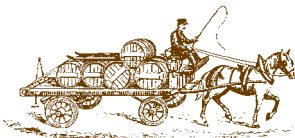
Keep up to date with Francis Ford Coppola Winery on your favorite social networking site. We're on Facebook and Twitter, posting event updates, exclusive promotions as well as other fun stuff. Most importantly for us, though, is the opportunity to interact with you on a regular basis. We invite you to 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



March 2012 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

- 2009 Diamond Collection Cabernet Sauvignon
- 2009 Diamond Collection Merlot
- 2010 Director's Pinot Noir
- 2010 Votre Santé Pinot Noir

Amici Mixed

- 2010 Director's Chardonnay
- 2010 Sofia Rosé
- 2009 Diamond Collection Cabernet Sauvignon
- 2009 Diamond Collection Merlot

Amanti Reds

- 2010 Director's Zinfandel
- 2009 Francis Coppola Reserve Petite Syrah
- 2008 Francis Coppola Reserve Cabernet Sauvignon
- 2010 Francis Coppola Reserve Pinot Noir
- 2008 Director's Cut Pinot Noir

Amanti Mixed

- 2009 Francis Coppola Reserve Chardonnay
- 2008 Francis Coppola Reserve Cabernet Sauvignon
- 2009 Francis Coppola Reserve Petite Syrah
- 2010 Director's Carneros Chardonnay
- 2008 Director's Cut Pinot Noir

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.....

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.

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.....

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 SPRING EDITION 2012

in this ISSUE

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Spring Celebration



Votre Santé Pinot Noir 2010



When a wine is named for Francis Coppola's grandmother and means "to your health" in French, you just know it's got to be good. Our 2010 Votre Santé Pinot Noir is light and elegant on the palate with lovely aromas of strawberries, cloves, tea leaves, and violets. Its flavors of raspberries, cherries and vanilla make for a nuanced wine that is both lively and versatile ... great by itself and very tasty when combined with pork, hot soups and poultry dishes. You might even try serving this alongside your corned beef and cabbage this year.

100% Pinot Noir, 10 months in French oak



WE'RE KICKING OFF THIS YEAR WITH A SPECIAL WINE FAMILY SHIPMENT. OPEN YOUR BOX AND YOU WILL FIND THAT WE'VE

INCLUDED A SPECIAL GIFT – A SNEAK-PREVIEW

BARREL-SAMPLE WINE FROM OUR WINEMAKER,

COREY BECK. THIS WINE IS A SAMPLE OF OUR UPCOMING

2010 DIAMOND COLLECTION ZINFANDEL, AND IS NOT YET

AVAILABLE TO ANYONE BUT WINE FAMILY MEMBERS. WE'RE EAGER TO

HEAR YOUR TASTING COMMENTS, SO CLICK ON OUR FACEBOOK PAGE AND POST YOUR TASTING NOTES.

There's more! We have included a special wildflower seed packet in your shipment that you can plant in your very own garden. We want to extend the spring energy to the winery, too, so we're hosting an exclusive Wine Family-Only Barrel Weekend event March 10-11th. No need to fight the crowds during barrel tasting weekend; come and enjoy samples of our award winning wines with your closest family at Francis Ford Coppola Winery.

Lastly, we are making the pool available to Wine Family Members only, one week before we open to the public. Mark your calendars for March 24-25, and be prepared to indulge in your favorite wine, Pool Café menu items, and bocce. Wine Family discounts apply. Call (707) 857-1471 to make your cabine reservations in advance; space is limited.

Pop the cork on your favorite bottle of Coppola wine and read on, Wine Family members. The 2012 vintage is upon us ... and it's about you!

A View from the Valley by our Viticulturist Lise Asimont

Wine is an agricultural product; every sip of beautiful blackberries in our Cabernet Sauvignon or peaches in our Chardonnay contains the hidden imprint of the winegrower and the vintage. However, this imprint is not a guarantee when the climate is challenging. Farming is more an act of suggestion than one of total rule.

Winter is nearly over and the days are getting longer. Sonoma County experienced some of the coldest and driest days on record for January, raising serious concerns about the lack of rain. We drilled cover crop seeds into the vine rows back in November (mustards and peas – should be a beautiful flower show this month) and then waited for the winter rains to come.

continues...



Wine Family Calendar of Events

March 7

Wine Family Wednesdays at Café Zoetrope

WFW is back at Cafe Zoetrope in San Francisco. Join us for great food, fantastic wine, and have a chance to chat with your Wine Family team. RSVP at 415-291-1700 to make your reservations.

March 10 & 11

Sip Into Spring

(Special Wine Family Barrel Tasting Event)

Come find out firsthand all the fun and adventure we're planning at the winery this year! While getting your exclusive sneak peek, enjoy a RUSTIC demo with our talented culinary team, a barrel tasting with our winemaking team, wine discounts and more.

Please RSVP by contacting the wine family at 707-857-1436 or membership@franciscoppolawinery.com

P.S. Will-Call Members can also pick up their shipment during this event.

March 24 & 25

Wine Family Sneak Preview at the Pool weekend

We're opening up the pool, park and cafe a week early just for Members and their families! Relax poolside with a glass of wine and a pizza, play a leisurely round of bocce, listen to the live music, and just enjoy the perks of being part of our Wine Family. Please call Guest Services at 707-857-1471 to make your cabine reservations for that weekend with your Wine Family discounted rate!

March 28

Wine Family Wednesdays at Rustic, Francis's Favorites (and last Wednesday of every month)

Dinner from 5 to 9 p.m. includes an appetizer, special wine tastes, dessert, and personal visits from your Wine Family team

March 31

Pool opens to the public weekends only

June 6 to Sept 26

Thursday Night Food and Wine at the Pool

For Wine Family Members only - Special wine and food pairings every Thursday night at the Pool Café.



Director's Chardonnay 2010

Let's say you consider yourself a light eater, who wants a touch of sophistication with her wine and doesn't want the bottle to break the budget ... we've got you covered. You'll notice notes of tangerine, pears and honeysuckle aromas in this wine as well flavors of white peaches, lime and spiced apples. It's delicious with that grilled fish you like, a Caesar salad with chicken or soft mild cheeses ... yum. **100% Chardonnay – French oak 30% new, 70% 1 year old barrels**



Diamond Collection Merlot 2009

Whoa hoo! The prestigious Wall Street Journal has named our delicious California Merlot "Top Merlot under \$20." Try impressing your sweetie with that info ... and serving a dinner of rich, red pasta sauces, pork, veal or garden salads along with it. Our fruit comes from Napa, Sonoma and Monterey. The flavors and textures from each region harmonize perfectly to create a blend of dark, succulent fruit balanced by natural acidity. And ... hint, hint ... it's also an excellent complement to chocolate. **Blend: 82% Merlot, 10% Petite Syrah, 8% Syrah 16 months in French oak**



Director's Dry Creek Valley Zinfandel 2010

Dust off that barbecue, baby ... it's time for some spare ribs and a Dry Creek Valley Zinfandel! Dry Creek Valley is a Sonoma County appellation known for producing rich powerful wines, which perfectly characterizes our newest Zin. You'll get intense aromas of black cherries, pepper and spice, coupled with Bing cherry and rum raisin flavors that are enhanced by long, supple tannins. This wine, exclusive to our Wine Family, will have you celebrating your backyard BBQ initiation party in style this year! **90% Zinfandel, 6% Syrah, 4% Petite Syrah. 11 months in French and American oak.**



Director's Cut Pinot Noir 2008

Pinot and pork, pinot and poultry, pinot and pasta ... so many choices, so little time ... so you better pick the right wine to go with whatever tickles your fancy and it just so happens we've got "the one." Our Director's Cut Pinot is crafted using an early morning crush and cold soak, along with open-top fermentation. The result is beautiful; a silky texture with flavors of crushed cranberries, cherry, allspice, cloves and vanilla. This Pinot is a knockout with pesto or tomato-based pasta, duck, salmon or a warm mushroom quiche. Fabulous with desserts, too. **100% Pinot Noir – 12 months in French oak, 50% new, 50% 1-2 year old barrels**



Francis Coppola Reserve Cabernet Sauvignon 2008

Easter dinner ... or however you celebrate the equinox ... deserves special attention and, of course, a very special wine. We just happen to have both of them for you right here. Our 2008 Reserve Cabernet Sauvignon displays a sophisticated character marked by aromas of cherry, cocoa and mint with flavors of plum, berries and currants. We'd like you to try pairing this Cabernet with our Rustic restaurant Marrakesh lamb – so we've included the recipe in this newsletter. Let us know how it turns out! **100% Cabernet Sauvignon – 18 months in French oak, 50% new**



Diamond Collection Cabernet Sauvignon 2009

When you drink this wine – and you should – we recommend you grab a burger topped with blue cheese or some double-baked potatoes with cheddar, a comfortable couch and your best friend to enjoy it with. Our Ivory Label Cabernet Sauvignon is richly textured and intensely fragrant with supple tannins and sophisticated notes of spices and oak; a perennial food favorite for ALL seasons. **100% Cabernet Sauvignon – 16 months in French oak**



Francis Coppola Reserve Petite Sirah 2009

Do you have a resident "wine snob" in your life? You know, that hopelessly experienced person impossible to pick a wine for? Look no further. Our powerhouse 2009 Petite Sirah is sure to impress. This dark, inky-colored wine has peppery notes, firm tannins and lovely flavors of blackberries, plums, cherries and dark chocolate. You'll score even more points when you serve it with filet mignon, spinach pizza or barbecued pork. Try it, then prepare to be amazed ... and appreciated. **100% Petite Sirah – 19 months in French oak, 60% new**



Francis Ford Coppola Reserve Pinot Noir 2010

There's a story behind every great wine and this one starts in TOMAR vineyard, a 4-acre plot in the Russian River Valley owned by an elderly couple who combined their first names (Tom and Mary) to designate their little piece of paradise. We like that history ... and LOVE the fruit that produces our Reserve Pinot Noir. This wine has a full palate of blackberries, raspberries and plums accented with woody notes and lively spices. Pairs beautifully with roast duck, cedar-plank salmon and creamy sage pasta. **100% Pinot Noir – 10 months in French oak, 40% new**



Sofia Rosé 2010

Valentine's Day may be over, but it's never too late to woo the woman in your life with wine; trust us on this one. We suggest our 2010 Sofia Rosé. Feminine and stylish with a perfume of strawberries and lavender, this rosé explodes with juicy flavors of cherry, raspberry and citrus zest. Our version is reminiscent of the popular dry rosés served in seaside cafés along the French Riviera. It's crisp, delicate, and elegantly fruity with just a kiss of spice on the finish that pairs elegantly with food. Perfect for Chinese take-out and all kinds of picnics, outdoors and in. **Blend 75% Syrah, 25% Grenache**

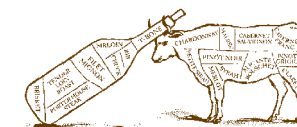


Francis Coppola Reserve Chardonnay 2009

Un-oaked, lightly-oaked, lots of oak ... so goes the talk these days about Chardonnay. Why not skip the chat and settle for simply delicious, which is what our 2009 FCR Reserve Chardonnay truly is. It has aromas of tropical fruit, honeysuckle and crème brûlée. Flavors of pears, apples, cinnamon, and yes, toasted oak brighten the rich, silky texture to create a truly elegant rendition of this classic wine. Try it with fresh Dungeness crab, roast chicken - or your favorite gourmet pizza from Rustic!

100% Chardonnay – 14 months in 50% new, 50% – 1 year old French oak

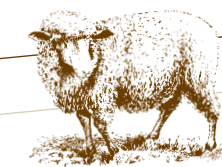
Recipe Corner from



RUSTIC
FRANCIS'S FAVORITES
FRANCIS COPPOLA WINERY, GEYSERVILLE, CA.

Culinary Manager Tim Bodell

A COPPOLA FAMILY FAVORITE,
REGULARLY SERVED AT RUSTIC –
AND JUST IN TIME FOR EASTER!



Marrakesh Lamb

5lb. lamb, shoulder, cut into large chunks

¼ c. canola oil
¼ c. turmeric
1 oz. fennel seed, ground
1 oz. cinnamon, ground

1 ea. preserved lemon
¼ c. coriander seed, ground
1 oz. ginger, ground
¼ c. salt, kosher

Blend all spices together and toss the lamb in the mixture to coat all sides. Preheat a large skillet on medium high for several minutes and add canola oil. Sear lamb on all sides until golden brown. Remove lamb from skillet and place into wide-bottomed pot in a single layer, top with water, preserved lemon and cook at 250 for 8 hours. Enjoy the tender lamb with some of the broth, steamed rice or couscous, a bottle of 2008 FCR Cabernet Sauvignon and three of your closest friends.

A View from the Valley by our Viticulturist Lise Asimont

continued...

Despite the weather worries, the dormant months of winter are among my favorite times of the year. We finish up pruning, our first step towards quality wines in the growing season and our highest potential for the vintage. All of the challenges and victories of the past are behind us and we are left to dream about how we will make the most beautiful wines in the year ahead. In our estate vineyard, we've started a new cover cropping trial. We are pruning to a new system and we have begun toying with a different plant nutrition program in an effort to elevate our wines.

All of our contracted winegrowers are planning their growing seasons as well, filled with the anticipation of bud break, when the vines start to grow. As you read this, vineyard crews are at full speed, early suckering. That's the comfort of agriculture; no matter how tough the conditions seem, the seasons will still turn and you will always have plenty of work to make those beautiful blackberries and peaches sing out in the wines. Until then, we will be perfecting our pruning and making sure our trellis systems are ready for the vines to grow. We will sit down with every contracted winegrower to taste through the 2011 wines and make viticulture plans for the 2012 season. We will plan, and then buds will break and it's all hands on deck again until the last wine grape is picked.

Our winemaking team wishes you a happy spring, filled with lots of mustard blooms and vibrant vineyards coming to life after a long winter's nap – cheers!

