



## drinks

**F**rancis Coppola Winery has a new star.

The **2007 Archimedes** is named for the Greek mathematician, whose inventions include the lever and the hydraulic screw. The wine, of course, is suitably intense and complex, dark and distinctive — much like the director's top films.

Archimedes is a cabernet sauvignon, with a splash of cabernet franc to finish it. The result is round and full, a harmonious Sonoma County production with plum notes plus a suggestion of vanilla and anise. It's a rich,

aromatic choice to go with beef and lamb. A bottle is about \$52.

Coppola's **2009 Reserve Syrah** also is a mouth-filling red, dark as Gordon Willis' camerawork. You'll find plummy and spice in this toasty, very satisfying number, which is a match for grilled red meat, stews and game. A bottle: about \$32.

More modestly priced and very good: Coppola's **2009 Director's Cut Dry Creek Valley Zinfandel**, a \$24 winner you will easily identify by the label, a graphic band that reproduces a

Zoetrope moving-picture image. The wine is 18 percent petite sirah. Loaded with blackberry, cherry and spice, it calls for braised beef, osso buco, hearty pastas and pizza with all the toppings you want.

And at \$16, the Coppola **2009 Syrah-Shiraz** delivers a bright, ripe, meaty, garnet-hued wine with hints of blackberry. The syrah-shiraz is finished with 20 percent petite sirah. Try it with barbecued spareribs, grilled sausages, grilled eggplant and juicy hamburgers.

— PETER M. GIANOTTI