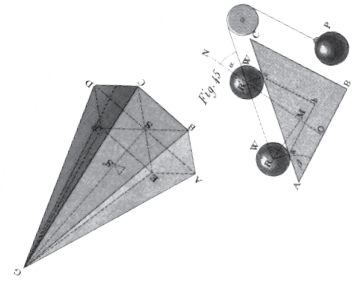


FRANCIS FORD COPPOLA

Archimedes

2007 Sonoma County Cabernet Sauvignon



2007 ARCHIMEDES (BEHIND THE NAME)

Archimedes, the Greek mathematician who invented the lever, compound pulley, and hydraulic screw was also famous for discovering the law of hydrostatics (fluid displacement measurement) and various geometric equations. Likewise, he helped fight the Roman army by burning its ships' sails with enormous magnifying glasses. Archimedes was one brainy guy, even by today's standards, and greatly admired by Francis Coppola's grandfather Augusto. Although it had been a family tradition to name the eldest son after his father, Augusto insisted his first son be named Archimedes instead. Today we pay homage to Coppola's uncle Archimedes who loved math and mechanics just as his namesake did.

WINE

Crafted from small lots of fruits and produced in very limited quantities for the true connoisseur, we elected to let the 2007 Archimedes mature for just over two years in barrel so that there would be a high degree of tannin development, flavor integration, and textural refinement. This gives wine lovers the option to enjoy this wine now after a brief decanting. However, our 2007 Archimedes will develop even more complexity with further cellaring.

VINTAGE

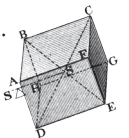
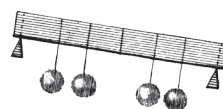
The 2007 vintage was a winemaker's dream, and, quite possibly, the vintage of a lifetime. An unusually dry winter gave way to a warm, dry spring, which significantly reduced the crop size. Conditions such as these typically produce very highly concentrated grapes. And, because there were no heat waves during the summer months, the fruit matured slowly and evenly. As a result, there was full phenolic development in our red fruit and an ideal level of ripeness, making it a perfect vintage characterized by profusely aromatic fruit with pronounced flavors.

WINEMAKER'S NOTES

Archimedes is a Cabernet Sauvignon that is blended with a small amount of very unique and uncharacteristically dark Cabernet Franc grown in Knights Valley. This contribution to the blend adds complexity and beautiful spice notes. Now that our estate Cabernet vines have sufficiently matured, we were happily able to use a good portion of fruit from the Francis Coppola estate this vintage. The remaining majority of the Cabernet Sauvignon was grown in the northeastern part of the Alexander Valley appellation, which is a location that produces highly concentrated fruit with distinctive cherry notes. Finally, we used a small portion of Cabernet Sauvignon from Knights Valley. All three lots exhibit density and intensity. We blended this wine from individual barrels within each lot, and that accounts for its tremendous complexity.

2007 Archimedes is a wine that speaks highly of the variety, the place, and the vintage. It's incredibly smooth with velvety tannins, a round palate, and intense aromas of black cherries, cassis, and violets. What's more, this highly complex wine boasts a beautiful tapestry of flavors including black plums and wild berries, with licorice and vanilla layered between fragrant spices. It shows great length, woody character and a delightfully creamy mocha finish.

Corey Beck, Winemaker



APPELLATION: SONOMA COUNTY

BLEND: 97% CABERNET SAUVIGNON, 3% CABERNET FRANC

ALCOHOL: 14.5%

BARREL REGIMEN: 26 MONTHS IN FRENCH OAK;
60% NEW, 40% 1-TO-2-YEAR-OLD BARRELS

ACID: .55G/100ML

pH: 3.67

RELEASED: SEPTEMBER 2011

SUGGESTED RETAIL PRICE: \$52

FRANCIS FORD
COPPOLA
WINERY

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