



"We truly aspire to the highest quality in all we do, and nothing is more important to these goals than what we do in the wine industry. Our winemaker, Corey Beck, is the magician presiding over the great Francis Ford Coppola wines in Sonoma County."

—Francis Ford Coppola

FRANCIS COPPOLA DIAMOND COLLECTION 2010 CHARDONNAY

The Francis Coppola Diamond Collection began in 1996 as an ambitious endeavor to make wines of character and complexity at an affordable price. Sourced from California vineyards that not only have proven track records but are also managed according to our rigorous standards, Diamond Collection wines are classic California expressions that offer fruit-forward, multi-dimensional flavor and immediate drinkability. Our illustrious lineup includes eleven single-varietal wines, plus our flagship proprietary blends. These wines are a true labor of love—we invite you to share them with us.

WINEMAKER'S NOTES

We source our Chardonnay grapes from two distinct vineyards in Monterey. One is located near the Gabilan mountain range where the sandy loam soils work result in a higher degree of flavor concentration. The other vineyard, located in the Arroyo Seco, is positioned on the valley floor where the temperatures remain relatively cool. As a result, the fruit from this region maintains a crisp acidity. When we blend the wine from these two regions, we achieve a lovely balance and greater complexity.

Our Chardonnay undergoes a whole-cluster press and split fermentation technique where half of the fruit is fermented in French oak, and the other half is fermented in stainless steel. Additionally, we put the wine that was fermented in wood through malolactic fermentation in order to achieve a lightly creamy mouthfeel.

In 2010, we harvested weeks later than normal due to the chilly spring and mild summer months. It wasn't until later in the season that the temperatures warmed up, which resulted in extended hangtime for the fruit and a beautiful concentration of flavors. This year, enjoy a vivacious Chardonnay that boasts a silky texture and harmonious blend of succulent fruit, spices and toasted oak.

TASTING PROFILE

Appearance Yellow gold
Aromas Pears, vanilla and cloves
Flavors Pineapple, guava, tangerine and honeysuckle

Corey Beck, Winemaker



<i>Appellation</i>	Monterey County, California
<i>Blend</i>	100% Chardonnay
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.62 g/100ml
<i>pH</i>	3.49
<i>Barrel Regimen</i>	French oak
<i>Released</i>	April 2011
<i>Suggested Retail</i>	\$16.00

