



"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 2009 PAVILION 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 twelve 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

When we decided to produce a white counterpart to our flagship Claret, we wanted to create a unique wine that couldn't be found anywhere else. Now in its second year of production, Pavilion is a blend of Chardonnay and Viognier. This wine is quite elegant and complex in nature and offers very pure, delicate flavors.

The Chardonnay for this wine comes from the Santa Lucia Highlands, which is a unique high-elevation sub-appellation of Monterey County. The vineyards rest 300-400 feet above sea level and are comprised of sandy loam soils. The natural air conditioning that characterizes the region allows Chardonnay grapes to develop full flavor maturity over an extended growing season. As a result, the fruit is extremely concentrated with good dimension. To add further character and intriguing notes of flowers and spices to this wine, we blend in a highly aromatic source of Viognier from Russian River Valley in Sonoma County.

In the cellar, we whole-cluster press before the initial fermentation and then induce malolactic fermentation in order to heighten the rich, creamy texture of the Chardonnay. The Viognier is finished in stainless steel in order to retain the varietal's wonderful perfume, silky texture, and juicy tropical fruit flavors. The wines are then blended, with a majority placed in a combination of new and older French oak.

Pavilion offers excellent body and beautifully aromatic fruit flavors that pair beautifully with lobster Newburg, Pad Thai, or pork roast with apples.

TASTING PROFILE

Appearance Bright gold
Aromas Pineapple, honeysuckle, and peaches
Flavors Apples, spiced pears, and vanilla

Corey Beck, Winemaker



<i>Appellation</i>	Santa Lucia Highlands
<i>Blend</i>	96% Chardonnay 4% Viognier
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.69g/100ml
<i>pH</i>	3.39
<i>Barrel Regimen</i>	10 months French oak
<i>Released</i>	August 2010
<i>Suggested Retail</i>	\$19.00



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