

FRANCIS COPPOLA[®]

DIAMOND COLLECTION[®]

"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 PINOT GRIGIO

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

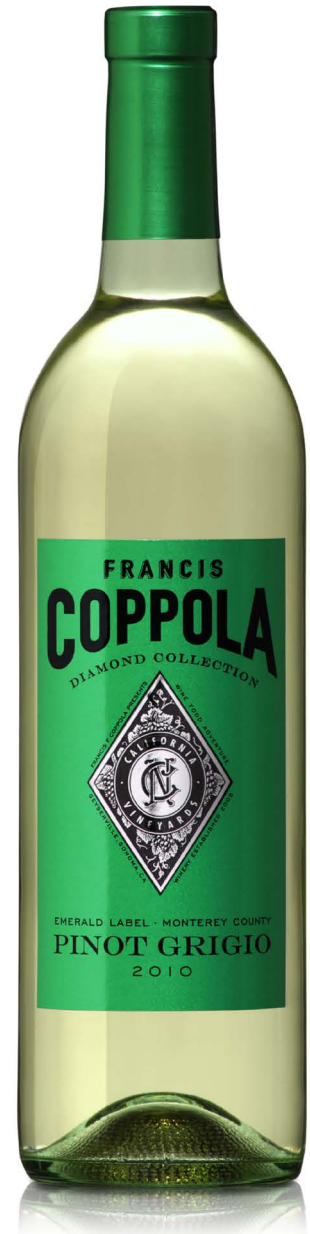
Pinot Grigio is a varietal that requires mild temperatures and delicate handling, so it's fortuitous that 2010 featured chilly spring weather and only moderate summer temperatures. These conditions resulted in a smaller than average crop size, but the grapes developed flavor complexity and intense aromatics, becoming quite luscious in character as a result of an extended growing season that lasted well into September. After a nice stretch of warm weather in Monterey County, we harvested our fruit and then fermented and finished in stainless steel to retain the varietal's juicy fruit flavors and invigorating mineral notes. It presents a versatile pairing partner with appetizers, brunch menus, salads and grilled fish.

TASTING PROFILE

Appearance Pale straw
Aromas Pear, apricot and pink grapefruit
Flavors Quince, green apple, peach and minerals



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	100% Pinot Grigio
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.63 g/100ml
<i>pH</i>	3.31
<i>Barrel Regimen</i>	Stainless steel
<i>Released</i>	March 2011
<i>Suggested Retail</i>	\$16.00