

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 with our wine. 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 DIAMOND RED BLEND

While our Claret is a Cabernet-based Bordeaux blend, our new Diamond Red Blend, is a unique "sky's the limit" kind of blend, created exclusively by taste. We are incredibly fortunate to be sourcing our fruit from top-notch vineyards in Napa, Sonoma, Lodi and El Dorado. These locales are the birthplace of our single varietal Diamond wines and we are always impressed by the quality of wines they produce. We wondered what would happen if we took the best selections from these diverse appellations—the ones that showed the most complexity and character—and blended them together. It took many blending trials to arrive at the just the right composition, and we knew immediately when we "hit it" because it took our breath away. We know you will love it too.

WINEMAKER'S NOTES

The 2010 growing season experienced chilly spring temperatures, and a mild summer. Waiting for that late, warm fall to arrive pushed harvest out weeks later than normal. But having the extra hangtime, allowed the fruit to develop beautifully concentrated flavors, and become a very layered, textural wine with fragrant fruit impressions that simply jump out of the glass. Warm, rich and distinctly spicy, the velvety texture and supple tannins invite you to take another sip and let each dazzling flavor linger.

TASTING PROFILE

Appearance Bright garnet
Aromas Cherries, plums, vanilla and cloves
Flavors Blueberries, black currant, licorice and sweet oak



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	27% Zinfandel, 26% Syrah, 20% Petite Sirah, 15% Cabernet Sauvignon, 12% Merlot
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.59g/100ml
<i>pH</i>	3.52
<i>Barrel Regimen</i>	12 months in French oak
<i>Released</i>	August 2012
<i>Suggested Retail</i>	\$18.00