



FRANCIS COPPOLA DIRECTOR'S

ARTISTIC EXPRESSIONS OF SONOMA COUNTY

"What's amazing about Sonoma County is that it's one of only a few appellations in the world that offers a diverse range of microclimates that can accommodate both cool climate varieties such as Chardonnay and Pinot Noir, as well as warm weather varieties like Cabernet and Merlot."

—Corey Beck, Director of Winemaking

2009 FRANCIS COPPOLA DIRECTOR'S CHARDONNAY

APPELLATION:.....	Sonoma County	BARREL REGIMEN:	25% stainless steel,
BLEND:.....	100% Chardonnay75% barrel fermentation, 80% French oak,	
ALCOHOL:.....	13.5%20% Hungarian oak; 20% new barrels	
RELEASED:.....	August 2010	SUGGESTED RETAIL:.....	\$17.00

HISTORY

Several years ago when the Coppola family opened the doors to its wine and food destination in Sonoma County, California, the winemaking team was asked to create a series of wines that would reflect its own interpretation of Sonoma County.

The winemakers decided to produce two separate collections in order to showcase Sonoma County as one of the premier wine growing regions of the world. The first—Director's Cut—offers limited production wines that are grown in the distinct sub-appellations of Sonoma, small areas that produce specific terroir traits we like. The second—Director's—is comprised of five classic varieties, which are grown in diverse vineyards across the entire expanse of Sonoma County.

By blending the fruit from a variety of geographic climates, we're able to create wines that offer lush, ripe fruit flavors, a light silky texture, and soft, supple tannins. Director's wines demonstrate Sonoma County's unique character and style.

VINTAGE

2009 was an excellent vintage for all California appellations. Light spring rains were followed by warm summer days and no abrupt climate changes at season's end. This allowed us to be highly selective during harvest, choosing the very best fruit only when completely ripe. As a result, the grapes we harvested were abundantly flavorful, well balanced and aromatic.

WINEMAKER NOTES

Our Director's Chardonnay is sourced from vineyards throughout Sonoma County that represent a range of climates, soil profiles and clonal selections. This diversity yields a complex and intriguing wine and allows for nuances in blending. Our fruit is harvested in the early morning hours and whole-cluster pressed.

A large percentage of the wine is then barrel fermented to achieve richness and bring out notes of vanilla and spice. The remaining wine is fermented in stainless steel for a touch of vibrant acidity, which helps create a beautiful balance. The wine also undergoes partial malolactic fermentation for a creamy, luscious texture.

TASTING NOTES

Our 2009 Director's Chardonnay is rich and flamboyant with lush, fruity flavors of pineapple, lime, apples and melons draped in vanilla crème brûlée and sweet, aromatic spices. Enjoy with everything from Chinese chicken salad to seared scallops, a lobster roll or fruit desserts.



—COREY BECK, WINEMAKER