



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

2010 FRANCIS COPPOLA DIRECTOR'S PINOT NOIR

APPELLATION:.....	Sonoma Coast	BARREL REGIMEN.....	8 months,
BLEND:.....	100% Pinot Noir	80% French oak, 20% Hungarian oak;
ALCOHOL:.....	13.5%	20% new barrels
RELEASED:.....	August 2011	SUGGESTED RETAIL:.....	\$21.00

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 four 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

2010 was a late harvest year, where the fruit didn't reach full maturity until weeks later than normal due to chilly spring temperatures and a mild summer. It wasn't until late fall that temperatures warmed up, which allowed the grapes to hang on the vines much longer than normal. The beauty of extended hangtime is that the fruit develops a more pronounced bouquet along with added flavor concentration. This year's Pinot Noir demonstrates a fuller body, silky texture and fragrant blend of succulent fruit, spices and toasted oak.

WINEMAKER NOTES

Director's Pinot Noir is made from a blend of Carneros and Russian River Valley fruit. Because we combine fruit from two appellations, we designate this wine "Sonoma Coast." Our Carneros grapes lend spice and earthy characteristics while those from Russian River offer density, richness and vibrant flavors of cherries and cranberries. Grapes harvested in the early morning go directly into open-top fermenters. Daily punch downs of the must gently extract the color and flavors as fermentation progresses. The new wine goes promptly into Burgundy-style barrels where it quietly develops its full range of Pinot Noir character.

TASTING NOTES

Our 2010 Director's Pinot Noir offers an exquisite fragrance of raspberries, roses and tea leaves, plus ripe, luscious flavors of cherries, strawberries, allspice and oak. Rich and complex, each taste deepens and builds, eliciting subtle notes of exotic sandalwood. Enjoy with truffle risotto, beef tenderloin with mushrooms, or thyme and goat cheese potatoes.



COREY BECK, WINEMAKER

www.FrancisCoppolaWinery.com