



Francis Ford Coppola  
**DIRECTOR'S CUT**

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**2010 RUSSIAN RIVER VALLEY CHARDONNAY**

*"Winemaking and filmmaking are two great art forms that are very important in the development of California. They both start with raw ingredients—in the case of wine, the land and the grapes, and in the case of film, the script and the actors' performances. The winemaker takes these raw materials and ferments and blends. He says yes to one batch, no to another. The director does the same thing: a series of yeses and nos, from casting and costuming to edits and sound mixes. In both cases you have to start with top notch raw materials—whether it's the land or a script."— Francis Ford Coppola*

**AN ARTISTIC EXPRESSION**

In the film business, the "Director's Cut" emerged as a means for filmmakers to present their own creative vision, when the final version of a film released by the studio differed from what the director had intended. When the Coppola family opened its winery in Sonoma, it felt strongly about giving head winemaker Corey Beck, a Sonoma County native, the opportunity to make wines that reflected his own vision of the quintessential Sonoma wine, creating a true "Director's Cut" of the region. Our Director's Cut wines are limited production, appellation-designate wines sourced from Sonoma's diverse and distinctive microclimates.

**RUSSIAN RIVER VALLEY**

The Russian River Valley climate is shaped by a regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Much like the tide, the fog ebbs and flows, arriving in the evening, cooling the area down from its daytime high temperature by as much as 35 to 40 degrees, and retreating the following morning. This natural air conditioning allows Chardonnay grapes to develop full flavor maturity over an extended growing season—often 15 to 20 percent longer than neighboring areas—while retaining their all-important natural acidity. We source our Chardonnay grapes from a mixture of well-drained soils, including sandy loam, clay, and alluvial gravel. All tend to yield low crops levels, but each imparts unique characteristics, which when blended together create wines with tremendous richness and complexity.

**VINTAGE PROFILE**

Because of chilly spring temperatures and a mild summer, the 2010 season was long and slow. The fruit didn't reach full maturity until weeks later than normal and harvest was pushed out into late fall as a result. Because it wasn't until late in the year that the weather got warm, the grapes were left to hang on the vines much longer than normal. Although these conditions test our patience, extended hangtime enables the fruit to develop a more pronounced bouquet along with added flavor concentration, which in the end creates a more expressive wine.

**WINEMAKER'S NOTES**

We crush our Russian River Chardonnay whole-cluster and then ferment entirely in French oak barrels to achieve a richly textured and full-bodied wine. The 2010 Director's Cut Chardonnay offers a beautiful aroma of pears, tangerine, honey and cloves along with a note of crème brûlée, courtesy of our barrel aging. Rich, full-bodied and fruity, each luscious mouthful reveals flavors of apples, peaches, and pineapple, with hints of lemon and a round vanilla finish.

Varietal: 100% Chardonnay

Alcohol: 14.5%

Barrel regimen: 10 months in 50% new French oak, 50% 1–2 year-old oak

