



Francis Ford Coppola
DIRECTOR'S CUT

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2008 CINEMA



“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

CINEMA

When the Coppola family opened its winery in Sonoma County, they felt strongly about giving Director of Winemaking Corey Beck, a Sonoma native, the opportunity to make wines that reflected his own vision of the quintessential Sonoma County wine. Director’s Cut became that endeavor— limited production, appellation-designate wines sourced from Sonoma’s diverse and distinctive microclimates. Beck’s team is highly selective about the fruit they source, acknowledging that grapes, which consistently “perform” well make for superior wines. Over the past few years, Beck has had the chance to see which appellation vineyards produce truly stand-out Cabernet and Zinfandel, the two primary varietals that make up Cinema, our Director’s Cut flagship wine. From many lots of fruit sampled each vintage, a unique blend is created. And, because proprietary blends are unique to a winemaker, Cinema is a genuine auteur wine.

THE BLEND

Cinema is comprised of fruit from several different sub-appellations of Sonoma. The Cabernet Sauvignon is grown in Alexander Valley while the Zinfandel and Petite Sirah come from Dry Creek Valley. Alexander Valley experiences a prolonged growing season due to extreme temperature differentials between day and night. The alluvial gravel soils associated with the appellation also contribute to the complex nature of Cabernet that is grown here. Dry Creek Valley Zinfandel comes from vineyards that have low yields and adds to the wine’s lushness. The blend demonstrates a great deal of complexity. Cinema is dark and rich with an exotic spice character and edge of earthiness.

VINTAGE PROFILE

The 2008 vintage was characterized by dramatic shifts in weather. As a result of early spring frost that devastated many of the vines, we harvested a much smaller crop. In fact, some vineyards were off more than 50% of their normal yields. This resulted in more intense aromatics and highly concentrated fruit flavors once the grapes reached maturity. The cold snap that started the vintage was followed by hot spells in the summer months. This prompted the grapes to ripen at an accelerated pace, causing us to harvest in early September, rather than October as we normally do. The unpredictability of the weather kept winemakers on their toes the entire season, but despite these challenges, the crop came in being profusely aromatic and flavorful.

WINEMAKER'S NOTES

This is our third vintage of Cinema, and probably the most intensely concentrated of the vintages. The 2008 Cinema has tremendous richness as a result of the fruit’s ripeness, and a solid tannin structure that will allow it to mature nicely over time. Those who are fans of Super Tuscans will enjoy the spicy, full-bodied nature of this wine as well as the juicy fruit impressions of blackberries, cherries, currants, anise and cigar box. Dark and decadent, but with a good showing of balance and complexity. Only 3,558 cases were produced this year, making this wine extremely limited.

Blend: 47% Zinfandel, 46% Cabernet Sauvignon, 7% Petite Sirah
Alcohol: 14.5%
Barrel regimen: 18 months in barrel, 50% new French oak, 50% 1-2 year old French oak
Suggested Retail: \$32

