



Francis Ford Coppola
DIRECTOR'S CUT

DIRECTOR'S CUT
2008 SONOMA COAST PINOT NOIR



"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 noes, 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

SHOWCASING THE DISTINCTIVE CHARACTER...

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 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.

SONOMA COAST

The Sonoma Coast encompasses the entire Sonoma County coastline, which extends from the Carneros appellation in the south to the Russian River Valley appellation in the northeast. Because its climate is strongly influenced by the Pacific Ocean, temperatures remain relatively cool throughout the growing season and rarely exceed 80 degrees. Yet, despite the cooler weather, the appellation receives more than enough hours of sunlight to allow Pinot Noir grapes to reach optimum ripeness each vintage. We source our fruit from several distinctive vineyards in sub-appellations renowned for producing well-textured, complex Pinot Noir.

VINTAGE PROFILE

The most striking feature of the 2008 vintage was that it delivered a very small crop as a result of early spring frost that devastated many of the vines. In fact, some vineyards were off more than 50% of their normal yields. Having less fruit, however, meant that individual clusters didn't have to compete as hard for nutrients. 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 weather that fluctuated between hot and very hot during the summer months. The unpredictability of it all kept us on our toes the entire season and forced us to stagger the harvest more than usual. Despite these challenges, the fruit that remained was abundantly flavorful, complex, and well balanced, making it well worth the extra work that went into raising it.

WINEMAKER'S NOTES

After harvest, we placed whole-clusters of fruit into open-top fermenters and performed punch downs several times a day. Once the must was pressed, we placed the wine into small French oak barrels for a year to undergo maturation, racking it several times throughout its development. Our 2008 Director's Cut Sonoma Coast Pinot Noir displays a vibrant personality and silky texture. It's highly aromatic, with scents of cloves, tea leaves, and roses, followed by bright flavors of red cherries, cranberries, and plums.

Varietal: 100% Pinot Noir

Alcohol: 13.5%

Aging: 12 months in 50% new French oak and 50% 1-year-old oak barrels