



Francis Ford Coppola
DIRECTOR'S CUT

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2009 DRY CREEK VALLEY ZINFANDEL



"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

ABOUT THE LABEL

This graphic band is a replica of a 19th century original used in a device called a Zoetrope (*zoe* life, *tropé* movement), which produces the illusion of a 'moving picture' from static ones. This signature Sonoma wine—Director's Cut—pays homage to the history of film-making and to the uncompromising standards necessary to make great films and great wine.

FILMMAKING AND WINEMAKING INTERSECT IN SONOMA

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 macroclimates.

DRY CREEK VALLEY

There are two methodologies for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices, which includes the dry-farming of head-trained, spur-pruned vines that are quite mature and severely thinned in the spring to produce low yields. The other employs more modern methods, including bilateral cordon, spur-pruned on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel grapes from vineyards on the benchlands and hillsides, which are farmed both ways. The combination of the area's climate, our vineyard sites, and the two types of the farming methods used produces excellent fruit with intensely concentrated flavor.

VINTAGE PROFILE

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

WINEMAKER'S NOTES

At harvest, we used a punch down technique to extract the maximum amount of color from our Zinfandel fruit and blended in small amounts of Petite Sirah for added structure. The wine was then aged in French oak barrels for 13 months. Immensely fragrant and brimming with dark, rich flavors of briary blackberries, plums and cherries, this wine is dense and highly fruity but with ample points of intrigue from notes of vanilla, espresso, nutmeg and alluring wood nuances.

Varietal: 82% Zinfandel, 18% Petite Sirah

Alcohol: 14.5%

Barrel regimen: 13 months in barrel with 50% new French oak, 50% 1-2 year old French oak

Suggested Retail: \$24



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