



Francis Ford Coppola  
**DIRECTOR'S CUT**

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**2011 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*

#### 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 of a story. At the Francis Ford Coppola Winery, Director's Cut wines were created as a way for wine "director" Corey Beck to craft wines that would reflect his own unique interpretation of the quintessential Sonoma wine. Corey's vision for Director's Cut embraces appellation-specific sourcing, meticulous fruit selection, and numerous blending trials so that our wines capture the distinct nuances of Sonoma's microclimates in a highly refined style well-suited to fine cuisine and premium wine lists.

#### 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 mature vines that are head-trained, spur-pruned, and severely thinned in the spring to produce low yields. The other technique utilizes bilateral cordon spur-pruning, on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel grapes from vineyards on the bench lands and hillsides, which are farmed both ways. The combination of the area's climate, our vineyard sites, and the two types of farming methods produces excellent fruit with intensely concentrated flavor.

#### VINTAGE PROFILE

2011 experienced a long growing season because of chilly spring temperatures and heavy rains that delayed bud break. The fierce weather significantly reduced our yields, but having less fruit allowed us to achieve greater flavor concentration, and extended hangtime let the fruit develop more intense aromas and textural dimension to create a more expressive wine.

#### WINEMAKER'S NOTES

With our Zinfandel fruit, we use a punch down technique to extract the maximum amount of color from the grapes. Small amounts of Petite Sirah are added to the blend to create a sturdier structure and more complexity. With this wine, we enjoyed using a combination of French and American oak barrels because we have a very good American oak supplier whose barrels impart a rich mocha-espresso nuance that really blends well with our wine. Our 2011 Zinfandel offers texture and body plus an exotic perfume of marion berries, cherry liqueur and anise. Sweet, juicy impressions of plums and mixed berries mingle with notes of chocolate and nutmeg. You'll also detect a hint of sandalwood.

Blend: 78% Zinfandel, 22% Petite Sirah

Alcohol: 14.4%

Barrel regimen: 13 months in French oak, 20% new, 80% 1–2 years old

Suggested Retail: \$22