

Francis Coppola Reserve
2008 Touriga
Alexander Valley
Sonoma County
Jim's Vineyard

Francis Coppola Reserve

In keeping with the Coppola promise to make every visit to the winery memorable and unique, we've created the Francis Coppola Reserve label—limited production wines that showcase distinctive vineyards from Sonoma's renowned appellations, and special winemaking techniques in the case of our rare dessert wines. Each vintage, head winemaker, Corey Beck, determines which varietals and vineyards outperformed the rest. Exceptional lots of fruit are hand-selected for crafting small-batches of these Reserve wines, which include a unique late harvest Semillon and vintage Port. Because these wines are produced in such limited quantities, they are reserved exclusively for winery guests, wine club members, and those who shop with us online.

The Varietal

Touriga Nacional is considered the finest of the traditional Port grapes. Its vines produce very tiny berries and very low yields of extremely dark (almost black), deeply concentrated fruit that has tremendous flavor intensity and strong tannins. It's a grape that demands warm weather for ripening but it can tolerate cool evenings, which is what allows it to thrive in Jim's Vineyard in the Alexander Valley where it is grown.

The Wine

Grapes intended for port are treated differently than those transformed into regular wine. Port is "fortified," meaning that our grapes, once harvested, are placed in special tanks and allowed to only partially ferment. That is, we only let half of the natural sugar in the grapes be converted into alcohol and then add clear grape spirit to the wine to arrest any further fermentation. This technique is what creates a sweet wine. Various different spirits can be used to fortify the wine; for our 2008 Touriga National Port, we used a spirit made from Chardonnay grapes. The port is then placed in small oak barrels for an extended cellaring period in order to mellow out the tannins and heighten the flavor complexity. FC Reserve Touriga National Port pairs beautifully with chocolate or toffee desserts, hard, strong cheeses and bleu cheeses, or toasted nuts and fruits to create a decadent after dinner treat.

Appellation: Alexander Valley; Blend: 100% Touriga Nacional; Alcohol: 19.5%; Residual Sugar: 7.8%; Aged: 24 months in French oak barrels.

