

FRANCIS FORD COPPOLA PRESENTS

ROSSO BIANCO

My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wines, wines that were on the dinner table each night. Our Rosso and Bianco are made in the same spirit—wines for everyday life.

Francis Coppola



2010 Francis Ford Coppola Presents Bianco Pinot Grigio

Our 2010 Bianco Pinot Grigio is a crisp, refreshing white wine that's appropriate for just about any occasion. Invite friends over and serve Bianco with appetizers, pair it with light lunch fare, enjoy it at dinnertime with seafood or simply pour yourself a glass to sip on a warm afternoon.

TASTING PROFILE

Appearance: Light straw

Aromas: Pineapple, lemon and fig

Flavors: Pink grapefruit, apple, tangerine and minerals

WINEMAKER'S NOTES

- The grapes for this wine come from two regions: the Pinnacles Bench in Monterey and Clarksburg, just outside of Lodi. Pinnacles Bench fruit is influenced by cool coastal conditions while our Clarksburg grapes develop more ripeness because of the fertile soils and warmer climate. When blended together, we create a wine with full, ripe flavors and balanced acidity.
- Named for the grey color that the grapes turn at full ripeness, Pinot Grigio requires diligence so that the grapes are picked at the precise moment they reach full flavor maturity, but before they turn dark in color. We harvest our Pinot Grigio late in the evening to bring it into the winery in the early morning so that the grapes can be cold pressed and fermented under cool conditions.
- To preserve this varietal's fresh fruit flavors and aromas, we ferment and finish the wine in stainless steel. A small amount of Sauvignon Blanc and Chardonnay is blended into the final wine to add complexity.

Corey Beck, Winemaker

WINEMAKING ANALYSIS

Blend: 90% Pinot Grigio, 5% Sauvignon Blanc, 5% Chardonnay

Appellation: California

Alcohol: 13.5%

Suggested Retail Price: \$11.00

Released: March 2011

