

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 Chardonnay

Our 2010 Chardonnay has light, crisp flavors and a smooth, delicate finish. Because this wine is fermented in stainless steel rather than oak barrels, you get a lovely layers of pure, sweet fruit and a silky texture that makes it extremely versatile with a variety of cuisines. Plus, it's bottled with the convenience of a screw cap, to make serving it even easier.

### TASTING PROFILE

Appearance: Yellow gold

Aromas: Guava, pear and honeysuckle

Flavors: Fuji apples, cantaloupe and kumquats

### WINEMAKER'S NOTES

- The fruit for this wine is sourced from two cool climate appellations: Monterey and Mendocino. Both of these areas experience extended growing seasons due to mild daytime temperatures, brisk evening temperatures and a prevailing fog that rolls in off the coast. These conditions help the fruit reach optimal ripeness while retaining a crisp, natural acidity for balance.
- To preserve Chardonnay's bright, lively flavors of fresh fruit, we ferment in stainless steel. This technique produces a lighter-bodied wine with more vibrancy, which is ideal for pairing with a range of different foods.
- 2010 enjoyed an extended growing season as a result of mild summer temperatures. With the grapes hanging on the vines longer, the fruit became well-concentrated and flavorful.

Corey Beck, Winemaker

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### WINEMAKING ANALYSIS

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**Blend:** 100% Chardonnay

**Appellation:** California

**Alcohol:** 13.5%

**Suggested Retail Price:** \$11.00

**Released:** March 2011

