

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 Rosso

Our 2010 Francis Coppola Rosso offers a supple texture, mild tannins and juicy flavors of berries, cherries and fragrant spices. Well-balanced and highly versatile with food, Rosso pairs perfectly with anything from penne with sausage to barbecued spareribs or beef stew.

TASTING PROFILE

Appearance: Garnet red

Aromas: Raspberries, cherries and cola

Flavors: Plums, wild berries, cloves and vanilla

WINEMAKER'S NOTES

- A portion of our Rosso grapes are grown in the Lodi appellation. Vines from this region benefit from warm sunny days and cool afternoons and evenings. This temperature differential slows the ripening process and creates more flavor complexity.
- Rosso's flavor complexity is a result of blending three varietals: Zinfandel offers sweet, juicy flavors, intense aromatics and lively spice nuances, Syrah gives the wine a velvety texture, and Cabernet Sauvignon provides the structure, weight and red fruit flavors.
- In 2010, we harvested weeks later than normal due to the chilly spring and mild summer months. It wasn't until later in the season that the temperatures warmed up, which resulted in extended hangtime for the fruit and a beautiful concentration of flavors. This year's Rosso offers a great deal of dimension and accentuated spice characteristics.



Corey Beck, Winemaker



WINEMAKING ANALYSIS

Blend: 33% Zinfandel, 26% Syrah, 24% Cabernet Sauvignon, 17% Petite Sirah

Appellation: California

Alcohol: 13.5%

Suggested Retail Price: \$11.00

Released: October 2011

