

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 Shiraz

Our 2010 Francis Coppola Shiraz delivers a rich, velvety texture and zesty flavors of jammy wild berries highlighted by seasoned wood, exotic spices and intriguing floral notes. Lush, balanced and extremely food-friendly, our Shiraz pairs beautifully with foods such as pork tenderloin with cherries, grilled lamb chops or fig and chicken pesto Panini.

TASTING PROFILE

Appearance: Deep magenta

Aromas: Pomegranate, plums, anise and violets

Flavors: Cherries, boysenberries, vanilla, and cloves

WINEMAKER'S NOTES

- We source our Shiraz from two warm appellations: Paso Robles and Lodi. Because the fruit from these two regions has different characteristics, we achieve more flavor complexity by blending them together. Our Lodi fruit is particularly unique because the vineyards there receive no irrigation.
- We add small amounts of Viognier to our Shiraz to elicit delicate floral qualities, a technique that originated in France long ago but is now used frequently in Australia and the U.S.
- Both French and American oak barrels are used to add flavor complexity; French oak contributing notes of vanilla, and American oak accentuating the spice nuances that Shiraz is known for.



Corey Beck, Winemaker



WINEMAKING ANALYSIS

Blend: 97% Shiraz, 3% Viognier

Appellation: California

Alcohol: 13.5%

Suggested Retail Price: \$11.00

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