

FRANCIS FORD COPPOLA
Notre
Santé

“My father’s mother, Maria Zasa, was an Italian born in Tunisia, a French protectorate at the time. It was a treat to grow up with a grandmother who spoke English, Italian, Arabic and French. I remember the little French songs she would sing to us about the marionettes, and also her toast when she was about to sip a glass of wine. She would always say, ‘à votre santé’-to your health.”

—Francis Ford Coppola

2010 **Notre Santé** Chardonnay

A TOAST TO FAMILY TRADITIONS

Notre Santé wines pay tribute to Francis Coppola’s grandmother, Maria Zasa, who would toast with the traditional French phrase, ‘à votre santé,’ each time she raised her glass. In her honor, we have created a Chardonnay and Pinot Noir, France’s two classic Burgundian varietals, in an elegant and delicate style that make them perfect for enhancing family traditions.

THE WINE

We start with fruit selections chosen for their aromatic properties and flavor intensity. Our Notre Santé Chardonnay is crafted using a split fermentation technique, where half of the fruit is fermented in oak and half is fermented in stainless steel. This method produces a level of richness and spice nuances from the wood so that the wine has body and character, but it also preserves the juicy, fruit qualities for a good balance. Since we believe wine is best enjoyed with a delicious meal and the company of loved ones, we craft our Chardonnay in a food-friendly style that has a moderate level of natural acidity. Lastly, a small percentage of the wine undergoes malolactic fermentation to create a luscious mouthfeel. All of these efforts produce a wine with succulent fruit, a light buttery texture and a kiss of toasted oak.

TASTING NOTES

Striking a lovely balance between sweet fruit, zesty citrus notes and a spiced vanilla finish, our 2010 Notre Santé Chardonnay delivers a delicate perfume of peaches, lemons and spiced pears along with luscious flavors of apples, pineapple and toasted vanilla. A delicious accompaniment to Thai coconut chicken, crab cakes, or fig and Manchego crostini.



Corey Beck, Winemaker



Appellation	California
Blend	100% Chardonnay
Alcohol	13.5%
Total Acid:	.64g/100ml pH: 3.49
Barrel Regimen	6 months in French oak
Released	August 2010
Suggested Retail	\$14.00

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