



2010 SOFIA ROSÉ

Francis Coppola Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, Sofia Rosé is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

VINEYARD NOTES

The fruit for our rosé is grown in the cool vineyards of Monterey County, where the seasons are typically long and the soils impart delicate floral notes. The 2010 growing season was particularly lengthy because of a cool spring and mild summer. Low temperatures early on also reduced the crop size, which resulted in more concentrated fruit. Reflecting these conditions, the Syrah and Grenache we harvested this vintage is decidedly more intense and wonderfully aromatic.

WINEMAKER'S NOTES

We like to harvest our rosé grapes at a lower brix to ensure we make a light wine that pairs with a diversity of foods. Immediately after being picked, the grapes are brought into the winery, crushed and destemmed. For color extraction, the grapes are cold soaked for 48 hours before the juice is separated from the skins. Then, we ferment at a cool temperature in order to retain the crisp acidity that is critical for this style of wine.

TASTING NOTES

Our 2010 Sofia Rosé offers alluring notes of pomegranate, crushed strawberries and lavender followed by juicy flavors of cherries, raspberries, tea leaves and cloves. It's crisp, delicate and elegantly fruity with just a kiss of spice on the finish.

APPELLATION:	Monterey County
BLEND:	75% Syrah, 25% Grenache
ALCOHOL:	12.5% by volume
RESIDUAL SUGAR:	Dry
SUGGESTED RETAIL PRICE:	\$17.00

