



2011 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 cool spring temperatures of the 2011 growing season extended the ripening time two-to-three weeks. The grapes benefited from the warm summer months of July and August and continued maturing through September with no abrupt climate shifts. Because harvest commenced a few weeks later than normal, our Syrah and Grenache had the opportunity to gain great concentration and pronounced aromatics from hanging on the vine longer.

WINEMAKER'S NOTES

We like to harvest our rosé grapes at a lower brix to ensure we get 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 2011 Sofia Rosé boasts a beautiful perfume of pomegranate, lavender and candied orange peel accompanied by sweet, juicy fruit flavors of strawberries, cherries, anise and tea leaves. It's elegantly styled with a dry finish, and assertive enough in flavor and spice characteristics to be extremely versatile with a range of foods.

APPELLATION:	Monterey County
BLEND:	80% Syrah, 20% Grenache
ALCOHOL:	12.5% by volume
RESIDUAL SUGAR:	Dry
SUGGESTED RETAIL PRICE:	\$19.00

