



2012 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. 2012 was an excellent vintage across California because of steady, mild temperatures that persisted throughout summer, allowing the fruit to ripen slowly. This intensifies the aromatic qualities and heightens flavor complexity.

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 2012 Sofia Rosé bestows a beautiful nose of strawberries, cherries, and orange blossom. Perfectly balanced with a zesty acidity and just the right amount of body, this year's rosé highlights bright, juicy fruit impressions of pomegranate, strawberries, kumquats, tea leaves and spice.

APPELLATION:	Monterey County
BLEND:	55% Syrah, 35% Pinot Noir, 10% Grenache
ALCOHOL:	12.5% by volume
RESIDUAL SUGAR:	Dry
SUGGESTED RETAIL PRICE:	\$19.00

