

FALL EDITION 2016



A guest at *Cafe Zoetrope* in San Francisco reads from the first short story vending machine in the United States.

Whether it's at the movies, at one of our properties, or through our wines and labels, the Coppola Family continues to strive to find new and unique ways to bring creativity and innovation into the lives of others. This summer, we have added two more unique experiences, as we bring creative arts and reading to local communities.

This past May, the very first short story vending machine in the United States was unveiled, located in our *Cafe Zoetrope* restaurant in San Francisco. Designed by *Short Edition*, a French start-up company,

the machine allows patrons to push a button selecting either a 1, 3, or 5 minute story that dispenses free of charge. The machine first launched in 2015 in the French Alps where they quickly garnered acclaim for their ingenious design and charming sense of storytelling. Since then, *Short Edition* has worked with the Coppola family to develop a machine creating the first English printed stories, all with the hopes of expanding further throughout the country. Francis put it best saying, “This intriguing short story machine gives us a great opportunity to merge the innovation of today’s world with the nostalgic allure of

classic manuscripts. I'd like to see the city of San Francisco put them everywhere so that while waiting for a bus, or marriage license, or lunch, you could get an artistic lift free of charge." All of the current stories are provided by *Short Edition*, but going forward, Francis's acclaimed literary magazine, *Zoetrope: All-Story*, will be inviting writers to submit their own stories to their online writing workshop. Editors will receive the stories and select the best to be added to the machines on a quarterly basis. Next time you are in San Francisco, take a minute (or perhaps even three or five) to stop by *Cafe Zoetrope* for a short story experience.

This past June, our winery also welcomed the newest addition to the property with our very own *Little Free Library*. Located under the shade of a tree in our guest parking, the Library is filled with a wide variety of books available for a “literacy trade,” where anyone may take a book and exchange it for a book of their own. Created in partnership with the nonprofit organization, *Little Free Library*, the shared goal is to provide complimentary access to books through the continued development of libraries built by stewards like ourselves. As of May 2016, there are more than 40,000 *Little Free Library* book exchanges around the world, with

approximately 60% of them built by library stewards. Designed by Francis, our Library was beautifully handcrafted in-house by our team at the winery. It has quickly become the perfect complement to our *Children's Lending Library*, located inside the teepee in our Pavilion, which for years has provided a place for children to find shade and relax while reading their favorite stories.

These libraries further the Coppola family's mission to continue to develop opportunities and experiences for creative arts. The next time you and the family stop by the winery, we hope you will bring a few books to drop off, and take a few home to add to your library.



CELEBRATING
THE TRADITION OF



BLOCK

When the Coppola Family purchased the property in 2006, the surrounding vineyard was alphabetized into distinct sections of vines and varietals called blocks. The *H Block*, adjacent to the Oak Grove, was already well-known for its superior soil content, east-west orientation of vines, and outstanding quality of Cabernet Sauvignon grapes. The *H Block* became the ideal setting for our dinner in the vineyard each year. On June 25th, 2016, we celebrated our 10th

Annual H Block dinner with members and friends. We began the evening with wine and appetizers, while members chose their vine within the estate Cabernet Sauvignon *H Block*. The vine is now the member's to visit throughout the growing season, which bears their name to identify the vine within our estate.

Following their stroll through the vines, members and their friends were treated to an incredible multi-course meal, expertly crafted by our culinary team, and paired with wines from our limited-production collections. After dinner and dessert, they kicked up their heels to a live band, for an unforgettable evening of dancing under the stars.

Thank you to all of our members and guests who joined us this year. We look forward to hosting you once again for dinner in the *H Block* in 2017.

Are You One of the Lucky Few?

In celebration of our 10-Year Anniversary, we've randomly selected 10 members and replaced one of the bottles in this shipment with a special bottle of 2013 Archimedes, signed by Francis Ford Coppola!

Are you one of the lucky few?
Share a photo on social media
using #FFCWineFamily or
email us at membership@
FrancisFordCoppolaWinery.com!



*Stay tuned for an updated look to
our newsletter as we celebrate our
10-Year Anniversary!*



Sip, Snap, And Share!

SHOW US HOW YOU'RE ENJOYING YOUR WINE FAMILY SHIPMENT.

*Tag your photos on social media with **#FFCWineFamily**
or email us at membership@FrancisFordCoppolaWinery.com!*

AMICI & AMANTI SHIPMENTS

2013 Archimedes — New Vintage!

★ 94 POINTS – ROBERT PARKER OF *The Wine Advocate* ★

Our 2013 Archimedes continues the legacy of providing a wine full of lush fruit, a velvety mouthfeel, and overall flavor complexity. However, while the wine inside the bottle has maintained its consistent and well-balanced taste, the outside has undergone a complete transformation. Our new label for the 2013 Archimedes is inspired by the story of Archimedes’s death ray, once used to fend off his approaching enemies. While it may look different from the outside, those alluring fragrances of cherries, blackberries, and mulling spices with the added amplitude of smoky minerals and violets as the wine opens up, are more present than ever.

“The 2013 Cabernet Sauvignon Archimedes from Alexander Valley has the most imposing dense bluish/purple color of this grouping. Beautiful blueberry and black raspberry notes with hints of graphite and spice box jump from the glass of this full-bodied, stunningly rich, and well-proportioned Cabernet Sauvignon that should drink gracefully for 25 or more years. It is clearly the showstopper in the six wines I tasted from Coppola. It can be drunk now or cellared for up to another 25 years.”—Robert Parker of The Wine Advocate

2013 Pitagora

When Francis Ford Coppola’s grandfather, Agostino, was a child growing up in the small town of Bernalda in Southern Italy, he often played among ancient Greek ruins in nearby Metaponto, where thousands of years earlier stood a school run by the legendary Greek scholar Pythagoras — Pitagora, in Italian. Known today for his mathematical theorem ($a^2 + b^2 = c^2$), Pythagoras was more than a mathematician; he was a philosopher who sought new ways of understanding the world through mathematics, astronomy, and music theory. Growing up in the footprint of this legend, Agostino developed a talent for mathematics and music, and his Pythagorean curiosity about the nature of how things work went on to influence each generation of the Coppola family.

Our fruit hails from three sub-appellations of Sonoma: Alexander Valley, Sonoma Valley, and Dry Creek Valley. Each varietal adds its own unique characteristics. Petite Sirah is the backbone of this blend, lending density and a peppery nuance, with the remainder comprised of outstanding selections of Merlot, Syrah, Cabernet Sauvignon, and Petit Verdot. Selected lots were aged in a combination of French and American oak for 15 months, with the blended wine aged for 6 months.

2015 Francis Coppola Reserve Viognier — New Vintage!

Our 2015 Francis Coppola Reserve Viognier comes from Catie’s Corner, a vineyard in the Russian River Valley that experiences diurnal temperature variations that can create a day-to-night temperature difference of as much as 50 degrees. This phenomenon allows the fruit to ripen slowly, which helps the wine maintain its crisp, natural acidity and develop more texture and complexity than it might otherwise in a warmer climate. This wine was fermented at a cool temperature and finished in stainless steel to protect the varietal’s delicate nature. This vintage boasts beautiful floral notes of honeysuckle and hyacinth along with a perfume of fruits and spices. Lush and silky on the palate, the wine has good weight that is balanced by a vibrant, natural acidity and a touch of minerals. Enjoy alluring flavors of peach, passion fruit, lemon, kumquat, and guava along with fragrant notes of nutmeg, clove, and honey.

2014 Director's Cut Cabernet Sauvignon

The 2014 Director’s Cut Cabernet Sauvignon is a lush, rich, full-bodied beauty with elegant oak character and complex flavors that include black cherry, raspberry, and currants interwoven with notes of anise, dark chocolate, and espresso bean. The small addition of Petit Verdot and Cabernet Franc are what give this wine additional weight and texture, and also what contributes to the alluring mocha finish, which is long and has a lifted fragrance from the barrels. This wine drinks best with a few years of aging, but can be enjoyed now with 1 to 2 hours of decanting.

2014 Director's Cut Merlot

Despite the ongoing drought in California, the 2014 vintage offered an outstanding season of extremely high fruit quality. As expected, the year was particularly dry and warm, yet because it was never excessively hot the fruit achieved excellent concentration while retaining an optimal level of crisp, natural acidity. Persistently sunny days ripened the fruit ahead of schedule, and this gave way to an unusually early harvest. This year’s grapes for the Director’s Cut Merlot had excellent weight and a beautiful tapestry of rich fruit flavors framed by beautiful smoky wood nuances and well-integrated tannins. What begins with an alluring fragrance of crushed berries, cassis, star anise, and cedar is followed by luscious impressions of plums and baked cherry pie tinged with vanilla bean.

2014 Director’s Cut Chardonnay

The climate of the Russian River Valley is greatly influenced by fog that rolls in from the Pacific Ocean a few miles to the west. Much like the tide, the fog ebbs and flows, arriving each evening to cool the area down from its daytime temperatures as much as 35 to 40 degrees. This condition allows for an extended growing season where Chardonnay may hang on the vine 15-20% longer than in other appellations. In the cellar, we whole-cluster crush the fruit and ferment the juice in small French oak barrels to achieve a rich, creamy mouthfeel and heightened spice nuances. The 2014 Director’s Cut Chardonnay boasts a gorgeous fragrance of pineapples, melons, and peaches along with notes of clove and exotic flowers. The palate has weight and texture enlivened by fresh juicy flavors of tangerine and guava, layered with vanilla and butterscotch nuances that make this year’s rendition dramatic and alluring.

2013 Director’s Cut Zinfandel

There are two techniques for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices and includes the dry-farming of mature vines that are head-trained, spur-pruned, and severely thinned in the spring to produce low yields. The other method utilizes bilateral cordon spur-pruning, on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel grapes from vineyards that are farmed both ways. The combination produces fruit with wonderful concentration. Our Zinfandel is unique in that it’s blended with one of our favorite selections of Petite Sirah. Even though the Zinfandel from this terrific vintage showed great complexity on its own, we added Petite Sirah to enhance the structure of the wine. A combination of French and American oak enhanced the fruit’s spice qualities, giving the wine some shoulders as well. The 2013 Director’s Cut Zinfandel demonstrates a lush, full body and velvety palate. Scents of blackberries, cherries, cloves, black pepper, and oak are followed by flavors of black currants and raspberries that are enlivened with intriguing notes of bramble, anise, and spices.

2015 Director's Cut Pinot Noir — New Vintage!

Our 2015 Director’s Cut Pinot Noir is crafted with fruit from the Russian River Valley, where the climate is defined by a regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Much like the tide, the fog ebbs and flows, arriving each evening, to cool the area down from its daytime temperatures by as much as 35 to 40 degrees. This natural air conditioning provides for an extended growing season where the grapes mature slowly for optimal development and maintain a good level of natural acidity. The Russian River Valley’s loam and alluvial soil compositions create a very rich and fragrant Pinot Noir that offers pronounced floral notes and a distinct earthy character. The Director’s Cut Pinot Noir offers great density and a velvety palate offset by an edge of well-hewn tannins that provide structure. With its persistent finish and balanced delivery, this wine offers allure and complexity.

2014 Diamond Collection Red Blend

Our 2014 Diamond Collection Red Blend is a unique “sky’s the limit” kind of blend, created exclusively by taste with no particular roadmap in mind. Using the very best fruit of the vintage from our favorite Napa, Sonoma, Lodi, and El Dorado vineyards, we select the top lots from these appellations and blend them together. It takes many tasting trials to arrive at just the right combination, making it incredibly fulfilling when we find that perfect blend. This blend includes Petit Verdot, Syrah, and Cabernet Sauvignon. The 2014 growing season was extremely dry and warm. Sunny summer days ripened the fruit ahead of schedule, setting us up for an unusually early harvest. When the fruit was brought in it showed wonderful concentration, great palate density, and a good balance of natural acidity. Medium-bodied with supple tannins, this wine has robust character and aromatic spice notes.

2014 Diamond Collection Zinfandel — New Vintage!

What makes our 2014 Diamond Collection Zinfandel unique is that it’s crafted by blending fruit from different appellations, clone selections, soil types, and cultivation methods. By embracing this diversity we achieve a wine that has a great deal of complexity and more texture on the palate. This year’s blend includes both hot and cool climate Paso Robles fruit as well as a selection of fruit from Sonoma County. A small amount of Petite Sirah is added to the blend in order to balance the wine’s jammy nature with added structure. Our Zinfandel has a luscious velvety mouth feel and rich, gorgeous spices on the nose. Even though the tannins are fairly subdued, the wine has robust character from its earthy nuances and seasoned oak.

2015 Diamond Collection Sauvignon Blanc

To create a light, fresh Sauvignon Blanc that displays good balance and vibrant flavors, we blend grapes from three locations: Alexander Valley, Sonoma Valley, and Lake County. Alexander Valley fruit provides a core of citrus and juicy tropical fruit flavors. The high elevation volcanic soils of Lake County contribute pretty floral notes and the Sonoma Valley grapes boast distinct mineral nuances, which result from the seasonal coastal mist that keeps the temperatures down in this region. In nearly all of these vineyards, the vines are grown on vertical shoot trellises to promote the best sun exposure. To capture the varietal’s aromatic qualities and preserve the fruit’s vibrant, youthful character, the wine is fermented and finished in stainless steel. This year’s wine is racy with vibrant intensity and good body. By stirring the lees during fermentation we achieved a wine that has weight, texture, and an elegant quality enhanced by natural acidity and crispness.

ENJOY THE WINE FROM A DIFFERENT SHIPMENT... WITHOUT ACTUALLY SWITCHING CLUBS!

If you loved the wine in your shipment or would like to try wine from a different club, call us to reorder your favorite wines today at (877) 329-3266 or by emailing us at Service@FrancisFordCoppolaWinery.com.

AMANTI RED	AMICI RED
2013 Archimedes <i>1 bottle</i>	2013 Pitagora <i>1 bottle</i>
2013 Pitagora <i>2 bottles</i>	2015 Director’s Cut Pinot Noir <i>1 bottle</i>
2014 Director’s Cut Cabernet Sauvignon <i>2 bottles</i>	2014 Diamond Collection Zinfandel <i>1 bottle</i>
2014 Director’s Cut Merlot <i>1 bottle</i>	2014 Diamond Collection Red Blend <i>1 bottle</i>
AMANTI MIXED	AMICI MIXED
2013 Archimedes <i>1 bottle</i>	2013 Pitagora <i>1 bottle</i>
2013 Pitagora <i>1 bottle</i>	2013 Director’s Cut Zinfandel <i>1 bottle</i>
2015 Francis Coppola Reserve Viognier <i>2 bottles</i>	2014 Director’s Cut Chardonnay <i>1 bottle</i>
2014 Director’s Cut Chardonnay <i>1 bottle</i>	2015 Diamond Collection Sauvignon Blanc <i>1 bottle</i>
2014 Director’s Cut Cabernet Sauvignon <i>1 bottle</i>	