

Wine Family News

Geyserville, California

SPRING EDITION 2015

FrancisFordCoppolaWinery.com

Pencil
Us In...



Check out some of the winery events coming your way in 2015!

TASTE ALEXANDER VALLEY

SATURDAY & SUNDAY, MAY 16 - 17

We're participating in the 18th Annual Taste Alexander Valley. A weekend or day pass gives you access to more than 30 different northern Sonoma County wineries, each hosting their own unique wine and food pairings. For more information or to purchase tickets visit www.alexandervalley.org/taste-alexander-valley. Wine Family discounts are not applicable for event passes.

9TH ANNUAL H BLOCK

SATURDAY, JUNE 13

Come dine with us among the vines. Begin your evening in the vineyard to select or visit your very own Estate vine from the winery's signature Cabernet Sauvignon H Block. Then, enjoy an exquisite meal under the stars, complemented by bountiful wines and dancing to live entertainment. Tickets are subject to availability.

10TH ANNUAL FESTIVAL VENDEMMIA

SATURDAY, SEPTEMBER 19

Started in 2006 to celebrate the bounty of harvest, Vendemmia is our version of an Italian street fair, thematically inspired by the vintage festivals of Little Italy. You will not want to miss this theatrical evening of wine, food, and frolic.

WINE FAMILY OPEN HOUSE

FRIDAY, DECEMBER 4

It's never too early to mark your calendars for this hugely popular occasion. Plan to join us again this year for a special holiday event, exclusive to Wine Family Members and their guests. Enjoy a festive atmosphere with hot cider, wine, and small bites. While sipping and snacking, you can get your shopping done in one night and save big on discounted merchandise and wine.

WINE FAMILY WEDNESDAYS

AT RUSTIC

Reservations highly recommended

Every Wednesday from 5:30 to 7:30 p.m. we've set a table aside at RUSTIC especially for you. Enjoy dinner with us and take advantage of 15% off food, a complimentary appetizer, and a special wine pairing to thank you for being such a valued member of our family. Call RUSTIC for reservations at (707) 857-1485.

For a complete list and description of our upcoming Wine Family only events, visit the Membership Events section of our website at FrancisFordCoppolaWinery.com/membership/events.

For all other winery events, visit FrancisFordCoppolaWinery.com/events.

Visiting Us This Season? Remember, Membership Has Its Privileges.

If your vacation getaway plans include a trip to Sonoma County this year, don't forget that some of your great Wine Family Member benefits include discounts on wine country lodging and experiences. We've developed wonderful partnerships with several hotels and resorts nearby that are happy to extend discounts on overnight stays, because of your patronage with us. So, pull out your Wine Family membership card and peruse some of the options below. We can't wait to see you!

Safari West

If you're interested in something a little more exotic, check out Safari West, an authentic African luxury resort located just 30 minutes from the winery. Voted *Best Luxury Camping* by *Sunset Magazine* and *Best Family Glamping* by *San Francisco Magazine*, accommodations include hardwood floors, queen and king-size beds, plump pillows, down quilts, heaters, full bathrooms, and spacious verandas. The heavy-lined canvas with thick plastic windows that form the walls is imported from Africa, while furniture is crafted almost entirely from local wood. Enjoy massage treatments in the privacy of your tent and sip on premium South African or Sonoma County wines, including selections from Francis Ford Coppola Winery. You can also enjoy a tour exploring the 400-acre preserve, home to 700 species of animals, including zebras, giraffes, ring-tailed lemurs, and southern white rhinoceroses. Wine Family Members receive the best available discounts on overnights stays and experiences*.

www.SafariWest.com 707.579.2551

Geyserville Inn

Tucked amidst the picturesque vineyards and mountains of Sonoma County's Alexander Valley, Geyserville Inn is the quintessential wine country getaway. This family owned and operated hotel blends the comfort of a boutique hotel with the warmth of a rustic bed and breakfast. The inn includes 38 guestrooms and king suites with balconies or fireplaces, and views of the swimming pool or neighboring vineyards. Mention that you're a Member of the Francis Ford Coppola Wine Family when making reservations and receive 15% off room rates*.

www.GeyservilleInn.com 707.857.4343



Best Western, Dry Creek Inn

Located just south of Francis Ford Coppola Winery in picturesque Healdsburg, the family owned Best Western, Dry Creek Inn offers luxury accommodations and comfortable, value-conscious lodging, that's both family and pet-friendly. Amenities include two outdoor pools, three covered hot tubs, and a complimentary continental breakfast. Francis Ford Coppola Wine Family Members receive a discount on room reservations; call for availability and discounts*.

www.DryCreekInn.com 707.433.0300

Honor Mansion

This stunning 13-room resort is located on four acres of property close to downtown Healdsburg. TripAdvisor gave Honor Mansion the *Traveler's Choice Award for 2014* and named it *#1 out of the top 25 Romantic Hotels in the United States*. Put a stay at this hotel on the top of your to-do list and mention that you're a Francis Ford Coppola Wine Family Member - you'll receive a 15% discount on room rates*. www.HonorMansion.com 707.433.4277

Need a lift while on vacation? Our preferred transportation partners include:

BEAU WINE TOURS:

(707) 938-8001 or (800) 387-2328

BeauWineTours.com

PURE LUXURY TRANSPORTATION:

(707) 775-2920 or (800) 626-5466

PureLuxury.com

Contact them for discounts ranging from 10% - 25% off* daily vehicle rates and wine country tours.

While planning your visit, we would love to help with reservations at the winery and suggestions for other local favorites. Don't hesitate to call us at 707.857.1436 or email Membership@FrancisFordCoppolaWinery.com, to make sure you take full advantage of all of your Member benefits. 🍷

**Please note, all discounts are subject to availability.*



"Winemaking and filmmaking are two of California's great art forms"

- Francis Ford Coppola

Watch the short film now at www.francisfordcoppolawinery.com

Features sound effects from *Apocalypse Now* and original music from the composer of *The Godfather: Part II*

AMICI & AMANTI SHIPMENTS

2013 Diamond Collection Cabernet Sauvignon

NEW VINTAGE - AMICI RED

Diamond Collection wines are classic California expressions that offer fruit-forward, multi-dimensional flavor and immediate drinkability. Our Diamond Collection Cabernet Sauvignon is a blend of fruit from appellations as far north as El Dorado and as far south as Paso Robles. This soil diversity helps us produce a more complex wine. Furthermore, some of our vineyards experience a unique diurnal temperature pattern where extremely hot days are offset by very cool nights, slowing the ripening process and creating a broader mosaic of flavors. As a result, the wine displays classic aromas of blackberries, plums, cocoa, and oak, with flavors of cherries, currants, vanilla, and cloves. Enjoy a glass alongside braised beef short ribs, or classic French onion soup.

2013 Director’s Cut Pinot Noir

NEW VINTAGE - AMANTI RED

This vintage delivers extremely well-balanced fruit with an amazing fragrance and a deep, full body. It also offers excellent color, which is brought out by pressing the grapes in whole clusters. The fruit goes into open-top fermenters, where punch downs are performed several times each day. When fermentation is complete, the wine is placed in French oak barrels for about 10 months of maturation. Lush on the palate and velvety in texture, this Director’s Cut Pinot Noir unleashes a beautiful perfume of raspberries, rose petals, and cloves, followed by deep, dark flavors of cherries and plums, sensuous spices, earthy notes, tea leaves, and sandalwood, all of which build and linger on the finish. Savor this wine with wild mushroom risotto or an arugula salad with fig, Gorgonzola cheese, and hazelnut.

2012 Director’s Zinfandel

AMICI RED & AMICI MIXED

Our 2012 Director’s Zinfandel comes from several distinct appellations within Sonoma County. By blending the fruit from a variety of geographic climates, we’re able to create wines that offer lush, ripe fruit flavors, showcasing the area’s unique character and style. The wine was aged in a combination of French and American oak barrels to help accentuate its spice characteristics. A note of Petite Sirah was added to the blend for more weight. In this particular vintage, you’ll pick up hints of pepper, spice, and an exotic range of red and black fruit flavors. This wine is a delicious pairing with grilled lamb chops or barbecued spare ribs.

2013 Gia Frizzante Chardonnay

NEW VINTAGE - AMICI MIXED

Our Gia Frizzante Chardonnay is a light sparkling wine with just a kiss of sweetness. Vibrant and energetic, this wine boasts bright effervescence and fragrant notes of fresh-picked apricots, mandarin orange zest, and gooseberries. It’s light and elegant on the palate with a festive finish. Enjoy a well-chilled glass of our 2013 Gia Frizzante Chardonnay with Asian cuisine, hors d’oeuvres, or fruit pastries.

2012 Pitagora

PRE-RELEASE FOR ALL MEMBERS

AMANTI RED & MIXED
AMICI RED & MIXED

As a member, enjoy the first taste of our new wine. Inspired by Francis Ford Coppola’s grandfather and the legendary Greek scholar Pythagoras (Pitagora in Italian), this wine is an intriguing blend of Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc, and Petite Sirah. Robust, full-bodied, and dripping with dark, ripe fruit, the flavors of briary blackberries, juicy plums, and black currants are enlivened by toasted oak, earthy notes, and fragrant spices. While this blend contains both weight and intensity, it also has a light, creamy element on the finish, resulting in a beautifully textured, highly expressive wine.

2012 Director’s Cut Cabernet Sauvignon

AMANTI RED

Our 2012 Cabernet Sauvignon shows a beautiful degree of richness and structure, because of the season’s excellent weather. We added small amounts of Merlot, Malbec, and Petit Verdot to enrich the complexity of the fruit profile. Full-bodied with sturdy tannins, deep, layered fruit character, and a lushness on the palate, our 2012 Director’s Cut Cabernet Sauvignon boasts a mélange of red and black berry flavors, cherries, cassis, notes of lavender, and a broad range of spices and toasted oak. This wine will show best with a few years of aging, but it can be enjoyed now, after an hour or two of decanting. Try this wine with New York strip steak and chive mashed potatoes.

2012 Francis Coppola Reserve Chardonnay

AMANTI MIXED

We created the Francis Coppola Reserve label to produce limited production wines that showcase distinctive vineyards from Sonoma’s renowned appellations. President and Director of Winemaking, Corey Beck, hand-selects this fruit from prestigious vineyards. Since these wines are produced in limited quantities, they are reserved for our winery guests, Wine Family Members, and those who shop online with us. The 2012 Reserve Chardonnay was 100% barrel fermented in French oak barrels. Its rich, lush palate includes pineapple, peach, and melon flavors, balanced by zesty citrus. Our 2012 Francis Coppola Reserve Chardonnay is a perennial favorite to pair with fresh shellfish.

2013 Sofia Red

NEW WINE
AMICI RED & AMICI MIXED

Sofia wines were created as a gift from a father to his daughter. Our newest collection addition is the 2013 Sofia Red, which continues the tradition of expressing Sofia’s fondness for Rhône varietals. This delightful Grenache, Syrah, and Mourvèdre blend offers aromas of red cherries, pomegranate, and tea leaves, with an alluring touch of tangerine. Soft and plush on the palate while having a light, graceful balance, there are bright flavors of plums and boysenberries, aromatic spices, and a hint of bergamot and cardamom. Enjoy it as Sofia does, with dark chocolate and cocoa nibs.

2013 Director’s Cut Chardonnay

NEW VINTAGE - AMANTI MIXED

We crush our Russian River Chardonnay in whole-clusters and then ferment it entirely in French oak barrels to achieve a rich wine with a spicy finish and creamy mouth feel. Consistently delicious, our Director’s Cut Chardonnay boasts a dazzling fragrance of tropical fruits, peaches, and allspice, followed by opulent flavors of spiced pears, juicy pineapple, and tangerine. Full-bodied and impeccably balanced, the fruit-infused crème brulee finish makes for a dramatic finale. This wine pairs well with pan seared scallops in an herbed butter sauce and roasted parmesan cauliflower.

2012 Francis Coppola Reserve Cabernet Sauvignon

NEW VINTAGE

AMANTI RED AND AMANTI MIXED

"I enjoyed the suppleness and rich cassis fruit of the 2012 Cabernet Sauvignon Reserve Newman Vineyard. It offers a saturated ruby/purple color, abundant cassis notes intermixed with a hint of white chocolate, supple tannins, and a medium to full-bodied mouthfeel. Drink this impressive Cabernet over the next decade or more." – Robert Parker

We could not be more excited to release the new vintage of Francis Coppola Reserve Cabernet Sauvignon, which recently received a 90 point score from Robert Parker. This limited quantity Cabernet Sauvignon is from the single Newman Vineyard, located in the center of Knights Valley, delivering distinct aromatics and exceptional concentration. The wine is well structured with palate density and supple tannins, overlaid with aromas and flavors of black currants, cherries, and boysenberries, along with hints of cinnamon, vanilla, and wood smoke. Pair our 100% Reserve Cabernet Sauvignon with New York strip steak with a coffee rub. 🍷

Recipe Corner

Grain Cake All’ Eleanor Coppola

“This is the favorite of Francis’s wife, Eleanor. I don’t remember when, but I once handed this cake to Talia to take to Eleanor. But Eleanor never got to eat it because Talia ate it all herself on the way to San Francisco.”

-ITALIA COPPOLA,

Mama Coppola’s Pasta Book

CRUST

- 1¾ cup flour
- 4 tablespoons sugar
- ½ to ¾ cup butter, margarine, or shortening
- ½ teaspoon cold water

Mix the three ingredients above. Add cold water. Form into 2 balls of dough. Roll out first ball of dough to fit bottom of cake pan.

FILLING

- 1 lb. ricotta cheese
- ½ cup powdered sugar
- 2 eggs
- ¼ cup mixed glazed fruit, chopped
- 2 to 3 tablespoons rose water, or 1 teaspoon vanilla
- ½ cup whole wheat grain, soaked overnight and boiled next morning until tender, about 15 to 20 minutes.

Mix ricotta cheese with powdered sugar and eggs. Add vanilla, glazed fruit, and whole wheat grain. Put mixture in pastry crust. After filling is put into pan, cover top of grain cake with strips made from remaining ball of dough in crisscross fashion for a lattice top. Bake 25 minutes in a 400° oven. Test by inserting toothpick. If dry, cake should be removed from oven. Serves 10 to 12 people. 🍰

SIP, SNAP, AND SHARE!

Show us how you’re enjoying your Wine Family shipment.

Tag your photos on social media with **#FFCWineFamily**

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, order by April 30th and enjoy an additional 5% off your membership discount!

Call us to reorder your favorite wines today at (877) 329-3266 or by emailing us at Service@FrancisFordCoppolaWinery.com.

AMICI RED

- 2012 Director’s Zinfandel
- 2013 Sofia Red
- 2012 Pitagora
- 2013 Diamond Collection Cabernet Sauvignon

AMICI MIXED

- 2012 Director’s Zinfandel
- 2013 Sofia Red
- 2012 Pitagora
- 2013 Gia Frizzante Chardonnay

AMANTI RED

- 2012 Francis Coppola Reserve Cabernet Sauvignon *2 bottles*
- 2012 Pitagora *2 bottles*
- 2013 Director’s Cut Pinot Noir
- 2012 Director’s Cut Cabernet Sauvignon

AMANTI MIXED

- 2012 Francis Coppola Reserve Cabernet Sauvignon *2 bottles*
- 2012 Pitagora *2 bottles*
- 2013 Director’s Cut Chardonnay
- 2012 Francis Coppola Reserve Chardonnay