

# FRANCIS COPPOLA

DIAMOND COLLECTION

*"The inspiration for the Diamond Collection was a bottle of 1906 Claret we found in the cellar of the Napa Valley property we purchased in 1975. We didn't really know what Claret was but learned it was the British name for Cabernet blends. I liked the word Claret because the definition implied something that was clear and pure, but I was discouraged from using the term because people wouldn't know what it meant. Despite opposition, we created a red blend and launched the Diamond Collection with Black Label Claret as our flagship wine."*

—Francis Ford Coppola

## FRANCIS COPPOLA DIAMOND COLLECTION 2014 CLARET CABERNET SAUVIGNON

Diamond Collection Claret is a Cabernet Sauvignon based wine blended in the classic Bordeaux style, with each new vintage the blend may change, but includes some combination of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. We harvest grapes from our own estate as well as other vineyards from Napa, Sonoma and El Dorado. This combination of climates results in great complexity and excellent balance. The bottle is distinguished with gold netting in order to convey its prestigious status, a tribute to the way Europe's finest wines were once presented.

### WINEMAKER'S NOTES

The 2014 growing season was extremely dry and warm. Sunny summer days ripened the fruit ahead of schedule, which set us up for an unusually early harvest. When the fruit was brought in it displayed rich concentration while retaining a good level of natural acidity, creating balance and a solid foundation. The character of this year's Claret expresses dark, succulent fruit, well-hewn tannins and dramatic spice notes accentuated by oak aging.

### TASTING PROFILE

*Appearance* Red magenta  
*Aromas* Boysenberry, cherry, allspice, smoky oak  
*Flavors* Cassis, blueberry, minerals, anise



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	77% Cabernet Sauvignon 19% Petit Verdot 3% Cabernet Franc 1% Merlot
<i>Alcohol</i>	13.8%
<i>Total Acid</i>	.60g/100ml
<i>pH</i>	3.58
<i>Barrel Regimen</i>	12 months in French oak
<i>Released</i>	December 2015