



FRANCIS COPPOLA DIRECTOR'S

ARTISTIC EXPRESSIONS OF SONOMA COUNTY

"What's amazing about Sonoma County is that it's one of only a few appellations in the world that offers a diverse range of microclimates that can accommodate both cool climate varietals such as Chardonnay and Pinot Noir as well as warm weather varietals like Cabernet and Merlot."

—Corey Beck, Director of Winemaking

2014 DIRECTOR'S SONOMA COUNTY CHARDONNAY

APPELLATION:.....	Sonoma County	BARREL REGIMEN:.....	20% stainless steel;
BLEND:.....	100% Chardonnay80% barrel fermentation, 85% French oak,	
ALCOHOL:.....	13.5%15% Hungarian oak, 30% new barrels	
RELEASED:.....	September 2015		

HISTORY

When the Coppola family opened the doors to its wine and food destination in Sonoma County, California, the winemaking team was asked to create a series of wines that would reflect its own artistic interpretation of Sonoma County. Our Director's family of wines harnesses this vision with two distinct tiers: Director's and Director's Cut.

Director's is comprised of four classic varietals, which are grown in diverse vineyards across the entire expanse of Sonoma County. By blending the fruit from a variety of geographic climates, we're able to create wines that offer lush, ripe fruit flavors, a light silky texture, and soft, supple tannins—elegant wines designed for immediate enjoyment, which demonstrate Sonoma County's unique character and style.

VINTAGE

The 2014 growing season was extremely dry and warm. Sunny summer days ripened the fruit ahead of schedule, and this gave way to an unusually early harvest where we began picking white grapes in August because the fruit had already reached maturity. In very ripe years like this one, our Chardonnay develops juicy tropical fruit flavors and sweet aromatics. It also has a bit more weight on the palate. In order to find that balance from the fruit's natural acidity, we pay careful attention to when we pick the grapes so that the wine remains vibrant.

WINEMAKER NOTES

We source our Chardonnay from a range of climates, soil compositions and clonal selections. We source our Sonoma County Chardonnay from a range of climates, soil compositions and clonal selections. This diversity yields a complex and intriguing wine and allows for nuances in blending. We pick the fruit in the early morning hours and whole-cluster press. A large percentage of the wine is barrel fermented to bring out richness and notes of vanilla and spice. The remaining wine is fermented in stainless steel to capture the varietal's crisp acidity. The wine undergoes partial malolactic fermentation to create a creamy mouthfeel.

TASTING NOTES

By blending fruit grown in different locations, we get a wine that offers great dimension and complexity. This year's warm vintage produced a very fragrant and juicy Chardonnay, which bestows an exotic perfume of melon, fig, tangerine and plumeria flowers followed by succulent flavors of peaches, pineapple, and spices that fold into a butterscotch finish. Enjoy with prosciutto and melon, grilled swordfish, or spicy shrimp.



—COREY BECK, WINEMAKER