

FRANCIS
COPPOLA
DIRECTOR'S



Sonoma County

2017 CHARDONNAY

“Sonoma County is one of only a few appellations in the world that offers a diverse range of climates where both cool climate varietals such as Chardonnay and Pinot Noir, and warm weather varietals like Cabernet and Merlot can thrive.”

– Corey Beck, CEO & Director of Winemaking

BLEND

100% Chardonnay

AROMAS

Pear
Ginger

FLAVORS

Pineapple
Lemon
Crème Brûlée



BARREL REGIMEN

8
MONTHS
IN FRENCH OAK

36% NEW BARRELS



WINEMAKER'S NOTES

The 2017 growing season began with a good deal of precipitation, but after a mild spring, temperatures heated up and remained quite warm throughout summer and fall. This vintage delivered smaller than average clusters, which led to excellent concentration and high quality fruit overall. With this wine, we use split fermentation where a portion of the juice is fermented in stainless steel and the remainder is barrel fermented and put through malolactic fermentation. We prefer this technique as it creates a balanced wine with a round, creamy texture, but also good natural acidity.

TASTING NOTES

2017 Director's Chardonnay from Sonoma County is bright and fragrant. You'll find scents of pears and ginger that flow into fresh, juicy flavors of pineapple, lemon, and crème brûlée. Mild toast from the oak adds to the finish of this expressive wine.

pH
3.42

TA
.50G/100ML

ALCOHOL
13.5%

6 VARIETALS



In celebrating the uncompromising standards of great art and wine, Director's highlights classic varietals from diverse vineyards across Sonoma County reflecting our winemaking team's artistic interpretation of the region.

FRANCIS FORD
COPPOLA
WINERY

Please drink responsibly.

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