



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 varieties such as Chardonnay and Pinot Noir as well as warm weather varieties like Cabernet and Merlot."

—Corey Beck, Director of Winemaking

2014 DIRECTOR'S SONOMA COUNTY MERLOT

APPELLATION:..... Sonoma County	BARREL REGIMEN: 11 months;
BLEND:..... 92% Merlot, 60% French oak, 40% American oak
..... 6% Cabernet Sauvignon, 2% Zinfandel 15% new oak
ALCOHOL:..... 13.5%	RELEASED: February 2016

HISTORY

When the Coppola family opened the doors to their wine and food destination in Sonoma County, California they wanted to create a series of wines that harness the uniqueness of Sonoma County. The Director's family of wines is our winemaking team's artistic interpretation of that vision.

Director's is comprised of four classic varieties, which are grown in diverse vineyards across the 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 that demonstrate Sonoma County's unique character and style, and are designed for immediate enjoyment.

VINTAGE

2014 saw one of the earliest harvests in recent years. Early budbreak brought on by mild winter temperatures was followed by an uncharacteristically warm spring. Continued summer heat resulted in early ripening, with white grapes ready for harvest in August, followed by red varieties reaching maturity shortly thereafter.

Our Merlot selections derived great concentration over their growth period and we were careful to pick at the right moment so they retained solid character without becoming overly ripe.

WINEMAKER NOTES

Merlot is an adaptive varietal that thrives in many different climates. Our Director's Merlot is made primarily from Clones 3 & 9, sourced from vineyards just at the edge of the fog line. Both of these clones offer intense fruit flavors, which is why we are fond of using them. Clone 3 grapes contribute traditional plum flavors and lushness while Clone 9 is dense, deeply colored and more tannic. When we blend these Merlot selections together we create a perfectly balanced wine, expressive on the palate and long on the finish.

TASTING NOTES

Our 2014 Director's Merlot offers lushness and a round, full palate. Its fragrance demonstrates red and black fruit with hints of anise and spiced wood. Juicy upon entry, the wine broadens and becomes velvety on the palate with flavors of plum, loganberry and black cherry accentuated by subtle spice notes of espresso bean and toasted vanilla. Medium tannins support the body of this wine, offering sophistication in its finish. Pairs nicely with brisket, grilled pork chops and linguine with pesto.



—COREY BECK, WINEMAKER