



FRANCIS COPPOLA DIRECTOR'S

Sonoma County 2016 MERLOT

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

–Corey Beck, CEO & Winemaking Chief

BLEND

88% Merlot, 7% Syrah, 5% Petite Sirah

AROMAS

Plum
Gingerbread
Vanilla bean
Seasoned wood

FLAVORS

Cherry
Cassis
Cocoa

pH
3.67

TA
.62G/100ML

ALCOHOL
13.5%



BARREL REGIMEN

TWELVE
MONTHS
IN FRENCH OAK, 35% NEW OAK



WINEMAKER'S NOTES

2016 was a traditional vintage where a cool, wet winter gave way to warm summer days. Harvest unfolded at a slow pace because temperatures went up and down for weeks. This allowed us to wait for optimal ripening and only pick small lots at a time when ready. The end result of this extended harvest was near-perfect fruit that delivered exceptional aromatics, dimension, and balance.

VINTAGE NOTES

Dark and expressive, 2016 Director's Merlot delivers impeccable balance, outstanding complexity, and a lush texture that exemplifies the excellence of this vintage. Scents of warm plum, gingerbread, vanilla bean, and seasoned wood extend onto the palate and mingle with succulent flavors of cherry, cassis, and cocoa. This is a very polished wine with a long fragrant finish.

VARIETALS



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

FRANCIS FORD
COPPOLA
WINERY