



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

2015 DIRECTOR'S PINOT NOIR

APPELLATION:.....	Sonoma Coast	TOTAL ACID:.....	65/100ml
BLEND:.....	100% Pinot Noir	BARREL REGIMEN.....	8 months;
ALCOHOL:.....	13.5%78% French oak, 22% Hungarian oak;	
PH:.....	3.6533% new oak	
		RELEASED:.....	June 2016

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 varieties, 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

In 2015, mild winter conditions led to one of the earliest recorded budbreaks. The vintage produced an early harvest and lighter than average crop of small berries. This resulted in well-concentrated, fragrant fruit. By August, we started harvesting our Pinot Noir, delighted with its quality level and rich, expressive character.

WINEMAKER NOTES

Director's Pinot Noir is blended from several different Russian River Valley vineyards. Some of the parcels give us fruit that offers spice and earth nuances while other vineyards we use produce fruit that has more density and richness. Combined, the wine takes on all of these traits leading to increased complexity. In the cellar, we use open-top fermenters and daily punch downs to extract color and flavor. When fermentation is complete, the wine is aged in a combination of French and Hungarian oak.

TASTING NOTES

The 2015 Director's Pinot Noir offers a bright, sexy fragrance reminiscent of strawberries, black cherries, raspberries and spiced wood. The lush, silky palate offers a bit more body than you might find with other vintages and shows very good balance. Flavors of sour cherry, plums, blackberries, and anise are seamlessly integrated with oak to enhance the varietal's natural spice notes. A lovely drinking experience all on its own, and delicious paired with dishes such as grilled lamb chops, salmon, or creamy mushroom fettucine.



COREY BECK, WINEMAKER

www.FrancisFordCoppolaWinery.com