



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

2011 FRANCIS COPPOLA DIRECTOR'S MENDOCINO ZINFANDEL

APPELLATION:.....Mendocino	◇	RELEASED:.....December 2012
BLEND:.....100% Zinfandel	◇	BARREL REGIMEN:.....11 months
ALCOHOL:.....13.5%	◇in French and American oak
		SUGGESTED RETAIL:.....\$17.99

HISTORY

Several years ago 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.

These signature wines pay homage to California's two greatest art forms: filmmaking and winemaking. Both require artistic vision and top notch raw materials, whether it's the land or the script. *Director's* is comprised of varieties grown across the varied microclimates of Sonoma County, and blended together to showcase the distinct Sonoma County style. *Director's Cut*, on the other hand, showcases limited production wines grown in sub-appellations that produce very specific and recognizable terroir traits.

By blending fruit from a variety of geographic climates within Sonoma County, our *Director's* wines are able to offer lush, ripe fruit flavors, a light silky texture, and soft, supple tannins.

VINTAGE

2011 experienced a long growing season because of chilly spring temperatures and heavy rains that delayed bud break. These conditions lightened our crop significantly, but having fewer clusters of fruit on each vine, coupled with the extra hang-time that was needed from the season, resulted in more pronounced flavors and aromas. As a result, our Mendocino Zinfandel is rich, spicy, and intensely fragrant.

WINEMAKER NOTES

This Zinfandel hails from the Ukiah and Redwood Valleys of Mendocino County, an area renowned for producing elegant, expressive red wines. Zinfandel grown in very warm climates can get too jammy and become almost port-like. We opted to source from an appellation with a more moderate climate in order to craft a sophisticated Zinfandel in the style of a claret, showcasing the berry fruit and spice of the grape. This not only makes our Zinfandel more food-friendly, it gives the wine a bit more complexity as well.

TASTING NOTES

We age our Zinfandel in a combination of French and American oak barrels to achieve pronounced spice nuances from the wood. Our 2011 Mendocino Zinfandel offers a lush, silky texture and a graceful balance of fruit, oak and tannins. Beautiful aromatics of raspberries, plums, and Chai spices are followed by more succulent flavors of cherries, pomegranate, and boysenberries that are highlighted by earthy nuances, hints of tobacco, smoky oak and toasted vanilla. Pairs beautifully with spareribs, shepherd's pie, or pesto tortellini.



—COREY BECK, WINEMAKER