



Francis Ford Coppola
DIRECTOR'S CUT

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2014 ALEXANDER VALLEY CABERNET SAUVIGNON



"Winemaking and filmmaking are two great art forms that are very important in the development of California. They both start with raw ingredients—in the case of wine, the land and the grapes, and in the case of film, the script and the actors' performances. The winemaker takes these raw materials and ferments and blends. He says yes to the batch, no to that one. The director does the same thing: a series of yeses and nos, from casting and costuming to edits and sound mixes. In both cases you have to start with top notch raw materials—whether it's the land or a script."—Francis Ford Coppola

FILMMAKING AND WINEMAKING INTERSECT IN SONOMA

In the film business, the "Director's Cut" emerged as a means for filmmakers to present their own creative vision of a story. At the Francis Ford Coppola Winery, *Director's Cut* wines were created as a way for wine "director" Corey Beck to craft wines that would reflect his own unique interpretation of the quintessential Sonoma wine. Corey's vision for *Director's Cut* embraces appellation-specific sourcing, meticulous fruit selection, and numerous blending trials so that our wines capture the distinct nuances of Sonoma's micro-climates in a highly refined style, well-suited to fine cuisine and premium wine lists.

ALEXANDER VALLEY

This appellation experiences two distinct climates due to the long, narrow shape of the region. The southern part of the valley is the first area to receive fog from the coast and is therefore cooler than the north, which does not experience these marine influences and cooler ambient temperatures until evening. Throughout the season the temperature gradient continues with onshore and offshore flows occurring to create warm days and cool nights. The other characteristic that makes Alexander Valley special is its soil diversity. Red volcanic soils with high shale content dominate the eastern hillsides; alluvial gravel fans can be found on the valley floor and there are steep slopes of rocky clay loam in the western region. We source our Cabernet Sauvignon from several diverse sites throughout Alexander Valley to create a more complex wine.

VINTAGE PROFILE

2014 saw one of the earliest harvests on record and a continuation of drought in California. In spite of these variables, the vintage offered an outstanding crop of extremely high fruit quality because of the dry, warm weather. Our fruit achieved excellent concentration while remaining well balanced and textured with layers of complex flavors and supple tannins.

WINEMAKER'S NOTES

The 2014 Director's Cut Cabernet Sauvignon is a lush, rich, full-bodied beauty with elegant oak character and complex flavors that include black cherry, raspberry and currants interwoven with notes of anise, dark chocolate and espresso bean. The small addition of Petit Verdot and Cabernet Franc are what give this wine

additional weight and texture, and also what contributes to the alluring mocha finish, which is long and has a lifted fragrance from the barrels. Best with a few years of aging, but can be enjoyed now with 1 to 2 hours of decanting.

Blend: 85% Cabernet Sauvignon, 10% Petit Verdot, 5% Cabernet Franc

Alcohol: 14.5%

Barrel regimen: 14 months; 40% new French oak, 60% 1–2 years old French oak