



Francis Ford Coppola
DIRECTOR'S CUT

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2015 CHARDONNAY
Russian River Valley, Sonoma County



"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 one batch, no to another. 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

AN ARTISTIC EXPRESSION

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 microclimates in a highly refined style well-suited to fine cuisine and premium wine lists.

RUSSIAN RIVER VALLEY

The climate of the Russian River Valley is greatly influenced by fog that rolls in each evening from the nearby Pacific Ocean. This marine layer cools the vineyards down from their daytime temperature by as much as 35 to 40 degrees, creating a condition that allows the grapes to ripen slowly and retain their natural acidity for better balance. Also contributing to the complexity of the finished wine is a mixture of soil compositions, including sandy loam, clay, and alluvial gravel. Each vineyard we use imparts unique characteristics because of the soil. When blended together, we get a more expressive Chardonnay.

VINTAGE PROFILE

While the 2014 growing season both started and finished ahead of schedule, our 2015 season was even earlier. Grapes reached maturity and were ready for picking in August because of the warm, consistent temperatures throughout the growing period. Persistent dry conditions reduced yields, resulting in beautiful flavor concentration and a lot of textural dimension for our Chardonnay.

WINEMAKER'S NOTES

In the cellar, we whole-cluster crush the fruit and ferment the juice in small French oak barrels to achieve a rich, creamy mouthfeel and pronounced spice nuances. Our 2015 Director's Cut Chardonnay presents lively aromas of citrus and tropical fruits along with pretty floral notes and an edge of minerals that evolves on the palate. You'll find luscious flavors of Meyer lemon, quince, and passion fruit up front, but as the wine opens up you get the impression of pear crisp, which delivers fragrant spice notes of cardamom, nutmeg and vanilla bean. Richly textured with good palate density, there is a fresh quality to this year's fruit and a sophisticated toastiness from the wood.

Blend: 100% Chardonnay

Alcohol: 13.9%

Barrel Regimen: 8 months in French oak; 40% new, 60% 1-2 year old oak