

THE FAMILY
COPPOLATM
CINEMA, WINE, FOOD, HIDEAWAYS & ADVENTURE

DIRECTOR'S CUT SPECIAL EDITION
2016 CHARDONNAY

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. That vision embraces appellation-specific sourcing, meticulous fruit selection, and numerous blending trials so that the wines capture the distinct nuances of Sonoma’s microclimates in a highly refined style.

DUTTON RANCH

The Russian River Valley is one of the most notable Chardonnay appellations in California. Within this region, located less than 10 miles from the Pacific Ocean, lies Dutton Ranch. Comprised of more than 75 separate vineyards, Dutton Ranch experiences fog every afternoon, which lowers the temperature by 30-40 degrees each evening. This climate pattern not only allows the fruit to ripen more slowly and accumulate flavor concentration, it helps the grapes retain an ideal amount of natural acidity. This year’s Chardonnay is a single vineyard bottling from Gail Ann’s Vineyard, a parcel of Dutton Ranch land that resides in the warmest part of the appellation, and is known for producing Chardonnay with expressive tropical tones.

VINTAGE NOTES

2016 resembled traditional vintages whereby a cold, rainy winter prepared the vines for good yields and helped extend the season. Because the fruit was allowed extra hangtime in the fall, our Chardonnay developed excellent concentration and profound aromatic qualities. With harvest unfolding at a slower pace, the winemaking team was able to devote more attention to each lot. This resulted in exceptionally high quality fruit.

WINEMAKER'S NOTES

By crushing the grapes whole-cluster, fermenting the juice in small French oak barrels, and putting the wine through secondary malolactic fermentation, we’re able to create a rich, creamy Chardonnay with dramatic spice notes. 2016 Director’s Cut Chardonnay is intensely fragrant with a rich, full body. Aromatic notes of spiced pears, tangerine, honey, and hazelnut brioche are followed by dazzling flavors of citrus, tropical fruits, and caramel-vanilla. There is notable complexity to this vintage, which is accentuated further by the wine’s long, expressive finish.



APPELLATION: Sonoma County (Russian River Valley)

BLEND: 100% Chardonnay

ALCOHOL: 13.5%

pH: 3.73

TOTAL ACID: .60/100ml

BARREL REGIMEN: 10 months French oak

www.FrancisFordCoppolaWinery.com

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