



2018 CHARDONNAY

Russian River Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES IN A HIGHLY REFINED STYLE WELL-SUITED TO FINE CUISINE AND PREMIUM WINE LISTS.

AROMAS Guava, pineapple, citrus, and vanilla

FLAVORS Butterscotch, brioche, and baked apples

FRAGRANCE NOTES

Lemon and cloves create even more allure right up to a long, vibrant finish imbued with caramel vanilla

WINEMAKER'S NOTES

2018 experienced a traditional season where plenty of spring rain was followed by warm temperatures in June. Unlike the early harvest of the previous year, there were fewer heat spikes, ripening the fruit more slowly, and developing good weight, fragrance, and yield. Once picked, our Chardonnay was whole-cluster pressed and fermented in small French oak barrels to achieve a rich, creamy mouthfeel with plentiful spice nuances.

BLEND

TA
.66/100ml

pH
3.62

100%
Chardonnay

ALCOHOL
14.2%

BARREL REGIMEN
8 months in French oak;
25% new oak



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 conditions that allow the grapes to ripen slowly and retain their natural acidity for better balance.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.



FRANCIS FORD
COPPOLA
WINERY