



Francis Ford Coppola  
**DIRECTOR'S CUT**

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2014 ALEXANDER VALLEY MERLOT



*“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*

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

**ALEXANDER VALLEY**

Sonoma is known for a wide variety of climates, soil compositions, and elevations; Alexander Valley in particular has two distinct climates with the foggy southern portion of the appellation being cooler than the north. Much of the fruit for our Director’s Cut wine comes from our own estate where very warm days give way to cool evenings. The temperature differential extends the growing season and helps create very well balanced fruit. Plus, soil diversity contributes to the complex nature of the wine by delivering a broader range of flavors.

**VINTAGE PROFILE**

Despite the ongoing drought in California, the 2014 vintage offered an outstanding season of extremely high fruit quality. As expected, the year was particularly dry and warm, yet because it was never excessively hot the fruit achieved excellent concentration while retaining an optimal level of crisp natural acidity. Persistently sunny days ripened the fruit ahead of schedule, and this gave way to an unusually early harvest. This year’s fruit is exceedingly juicy in character with distinct spice notes, a plush texture, and supple tannins.

**WINEMAKER’S NOTES**

Our 2014 Director’s Cut Merlot has excellent weight and a beautiful tapestry of rich fruit flavors framed by beautiful smoky wood nuances and well-integrated tannins. What begins with an alluring fragrance of crushed berries, cassis, star anise and cedar is followed by luscious impressions of plums and baked cherry pie tinged with vanilla bean. With the flavors broadening on the palate, the finish is long and lush.

Blend: 87% Merlot, 10% Syrah, 3% Zinfandel

Alcohol: 13.9%

Barrel regimen: 12 months in French oak, 20% new