



2015 MERLOT

Alexander Valley

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

AROMAS

Blackberry, licorice, floral notes tobacco and exotic spices

FLAVORS

Cherry, blueberry, vanilla, mocha and fig

WINEMAKER'S NOTES

2015 Director's Cut Merlot boasts gorgeous density and a full body where the flavors grow and build. Fine tannins and good length contribute to a sophisticated wine



Alexander Valley

Marine influences shape the climate of Alexander Valley, resulting in warm days and cool nights. Soil diversity creates unique growing conditions in Alexander Valley; with red volcanic soils on the eastern hillsides; alluvial gravel fans on the valley floor; and steep slopes of rocky clay loam on the west part of the valley.

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.

TA
.57/100ml

96%
Merlot

ALCOHOL
14.0%

pH
3.57

2%
Malbec

2%
Cabernet
Savignon

BARREL REGIMEN

15 months in French & American oak;
10% new French, 10% new American

BLEND



FRANCIS FORD
COPPOLA
WINERY