



2016 PINOT NOIR

Russian River 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

Cinnamon, cloves, and tea leaves

FLAVORS

Red cherries, wild strawberries, and pomegranate

WINEMAKER'S NOTES

The 2016 harvest yielded beautiful flavor concentration and high quality fruit. After pressing, the juice was placed into open-top fermenters and punched down several times a day for extraction.



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Pacific Ocean influences extend the growing season for optimal development while maintaining natural acidity in the grapes. The Valley's loam and alluvial soil compositions create a rich and fragrant Pinot Noir that offers floral notes and a distinct earthy character.

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
.55/100ml

pH
3.75

100%
Pinot Noir

BLEND

ALCOHOL
14.2%

BARREL REGIMEN
7.5 months in French oak;



**FRANCIS FORD
COPPOLA
WINERY**