



Francis Ford Coppola
DIRECTOR'S CUT

DIRECTOR'S CUT
2014 ALEXANDER VALLEY SAUVIGNON BLANC



“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 micro climates in a highly refined style well suited to fine cuisine and premium wine lists.

ALEXANDER VALLEY

Stretching 22 miles in length, part of what makes Alexander Valley such an intriguing appellation is the variety of soil compositions found here. On the eastern hillsides one finds red volcanic soil, while the western hillsides are comprised of rocky clay loam. The valley floor is made up of alluvial gravel fans with patches of volcanic ash and sedimentary solids peppering the terrain. This incredible diversity allows a range of varietals to grow in Alexander Valley, including Sauvignon Blanc, which we source from vineyards just east of the winery.

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. Sunny days ripened the fruit ahead of schedule, and this gave way to an unusually early harvest where we began picking white grapes in August.

WINEMAKER'S NOTES

Our 2014 Director’s Cut Sauvignon Blanc is extremely aromatic. Lemon and pink grapefruit notes are layered upon tropical fruit nuances of pineapple and guava. There’s a slight floral quality along with spice notes of clove adding dimension as well. This wine is very juicy with excellent body and balance. It finishes with a touch of refreshing minerals.

Varietal: 100% Sauvignon Blanc
Alcohol: 13.5%