



Francis Ford Coppola
DIRECTOR'S CUT

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2015 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

AN ARTISTIC EXPRESSION

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

The 2015 vintage set the record for having the earliest season ever. The warm dry summers that have persisted over the last few years have helped reduce yields and contributed to beautiful concentration in the grapes. Warm sunny days prompted steady maturation. When the grapes were ready for harvest in August, they were profusely aromatic and very high quality.

WINEMAKER'S NOTES

Our 2015 Director’s Cut Sauvignon Blanc delivers a beautiful fragrance of pink grapefruit, pineapple and freesia, which segues into vibrant flavors of tropical fruits, lemon and minerals. There is good viscosity on the palate; the mouth feel is juicy yet the wine has sufficient body to elevate the citrus flavors and transcend the varietal’s crispness to also give this year’s rendition an elegant quality.

Varietal: 100% Sauvignon Blanc
Alcohol: 13.1%