



Francis Ford Coppola
DIRECTOR'S CUT

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2017 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 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

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

Like the vintage that preceded it, 2017 saw a good deal of rain in the winter months, which helped replenish the soils and cover crops. Precipitation did, however, increase plant vigor, which meant extra pruning was necessary as the canopies filled in. Because of warm spring weather and prolonged heat in the summer months, the fruit matured quickly and harvest began early. This year’s fruit is very high quality with aromatic intensity and lush, well-concentrated tropical fruit flavors.

WINEMAKER'S NOTES

2017 Director’s Cut Sauvignon Blanc boasts fresh fruit character and exotic tropical tones. Tantalizing scents of pineapple, tangerine, plumeria flowers, and clove are followed by juicy, succulent impressions of lemon, Crenshaw melon, and honeysuckle. The wine has excellent weight and body, with pronounced flavors that broaden on the finish and crescendo with a trace of minerals. The complexity of this vintage makes it one of our finest efforts.

Appellation: Alexander Valley
Blend: 100% Sauvignon Blanc
Alcohol: 13.6%
Total Acid: .61g/100ml
pH: 3.37%
Barrel Regimen: Stainless steel



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