



2016 TECHNICOLOR

Dry Creek Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT THEY CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

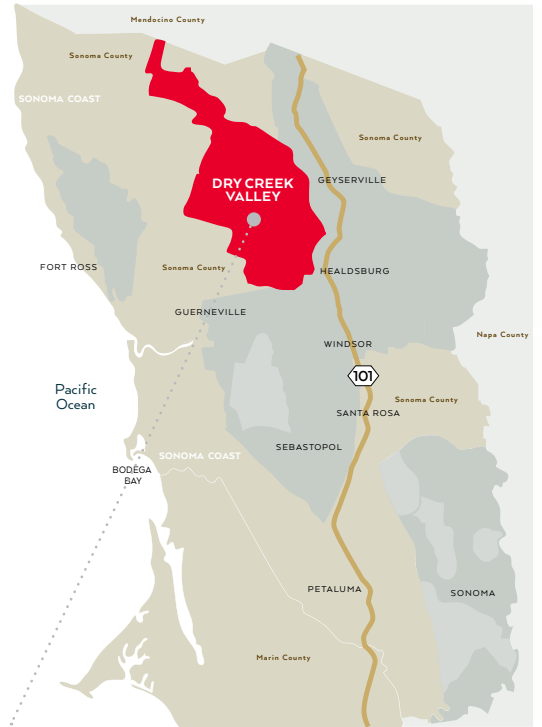
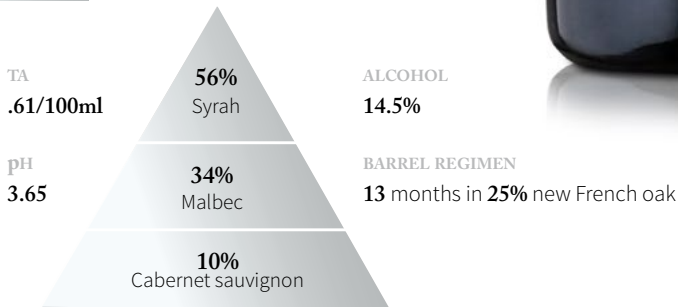
AROMAS Currant, blackberry, violet flower, anise, and cigar box

FLAVORS Baked cherry crumble, brown sugar, and allspice

WINEMAKER'S NOTES

2016 experienced a traditional growing season where rain and chilly weather in the winter replenished the vines and prolonged the growing period. The fruit developed excellent flavor concentration and well-integrated tannins because of the long season. Technicolor features Cabernet Sauvignon, Malbec, and Syrah to create an earthier style red.

BLEND



Dry Creek Valley

Dry Creek Valley is one of the earliest grape growing sites in California, dating back to the mid 1800's. This soil is primarily gravelly and sandy loam – deep, well drained, and fertile dirt that produces good crops of flavorful grapes. Long, warm days and coastal cooling in the evening enables the grapes to mature slowly while retaining acidity and balance, creating perfect growing conditions.

Director's Cut Technicolor celebrates artistry in film and wine, two of life's greatest forms of entertainment.

—Francis Ford Coppola

