FRANCIS COPPOLA RESERVE

DUTTON RANCH • RUSSIAN RIVER VALLEY
2013 CHARDONNAY





Russian River Valley, Sonoma County

Blend 100% Chardonnay

Alcohol 14.3% Aged 9 months;

Appellation

40% new French oak, 60% 1-year-old French oak.

FRANCIS COPPOLA RESERVE

In keeping with the Coppola promise to make every visit to the winery memorable and unique, we've created the Francis Coppola Reserve label—limited production wines that showcase distinctive vineyards from Sonoma's renowned appellations, and special winemaking techniques in the case of our rare dessert wines. Our head winemaker, Corey Beck, hand-selects exceptional lots of fruit from these prestigious vineyards for crafting small-batch wines including a unique late harvest Semillon and Petite Sirah "Port." Because these wines are produced in such limited quantities, they are reserved exclusively for winery guests, wine club members and those who shop with us online.

THE LABEL

The artwork of film production designer Dean Tavoularis graces the labels of our FC Reserve wines. Tavoularis met Francis Coppola during the making of *The Godfather* and the two artists have continued to collaborate over the years on a variety of creative projects, including more than a dozen films, the courtyard and fountain at Inglenook in Napa Valley, and the interiors and exteriors of the Francis Ford Coppola Winery in Sonoma.

DUTTON RANCH

This vintage, we sourced our fruit from Dutton Ranch, which is located less than ten miles from the Pacific Ocean. It is comprised of more than 75 separate vineyards planted in the coolest areas of the appellation, where fog rolls in every afternoon and lowers the temperature by 30-40 degrees each evening. This climate pattern not only allows the fruit to ripen more slowly and accumulate more flavor concentration, it helps the grapes retain an ideal amount of natural acidity, which is vital to creating complex Chardonnay.

THE WINE

2013 presented us with another really exceptional vintage where ideal weather conditions created intensely concentrated and highly fragrant fruit. Harvested in the cool temperatures of the early morning hours to ensure that the grapes retain their natural acidity, our wine is 100% barrel fermented to create a richer style of Chardonnay. Additionally, the wine was stirred daily in barrels during the fermentation process, and 50% of the wine underwent malolactic fermentation for a lush, creamy mouthfeel. This year's Reserve Chardonnay flaunts incredible richness that is optimally balanced by a lively note of minerals. Dazzling impressions of tropical fruit, tangerine, and honeysuckle give way to succulent flavors of pears, cantaloupe, vanilla crème, and cinnamon. Shows a lingering silky finish.

Corey Beck, Winemaker