

FRANCIS COPPOLA RESERVE

DUTTON RANCH • RUSSIAN RIVER VALLEY

2014 CHARDONNAY



Appellation Russian River Valley,
Sonoma County
Blend 100% Chardonnay
Alcohol 14.1%
Aged 9 months;
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

Our 2014 Reserve Chardonnay is sourced 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 a vital to creating complex Chardonnay.

THE WINE

2014 ended up being the trifecta of three outstanding vintages in a row. Even as the drought continues in California, the growing season produced very high quality grapes. The season commenced with an early bud break, followed by warm, steady temperatures that ripened the fruit ahead of schedule. As a result, harvest occurred weeks earlier than normal, presenting us with extremely well balanced and highly expressive fruit. This wine is 100% barrel fermented and undergoes malolactic fermentation to create a lush, creamy mouthfeel. From this vintage discover an intensely fragrant and rich Chardonnay that offers a good measure of natural acidity to keep the structure in tact. Guava, tangerine, and pineapple impressions mingle with notes of orange blossoms, cloves, and crème brulee. Silky in the mouth and long on the finish.

Corey Beck, Winemaker

FRANCIS FORD
COPPOLA
WINERY

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Ford Coppola Winery, Geyserville, Sonoma County, CA