FRANCIS COPPOLA RESERVE

DUTTON RANCH-JEWELL VINEYARD • RUSSIAN RIVER VALLEY 2015 CHARDONNAY



Blend 100% Chardonnay Alcohol 14.1% Barrel Regimen 11 months; 70% new French oak, 30% 1-year-old French oak

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The connection between a vine and the soil it's planted in creates the essence of a wine. Francis Coppola Reserve wines are vineyard-specific creations produced in limited quantities from distinctive sites in Sonoma County. Our winemaking team hand-selects the best lots of fruit from each vintage that capture the unique qualities of these prestigious vineyards. From these selections we craft small-batch wines, which are reserved exclusively for winery guests, wine club members, and those who shop with us online.

DUTTON RANCH

We frequently source from the esteemed Dutton Ranch because their exceptionally well cared for vines consistently produce the most expressive Chardonnay. This year's fruit comes from Dutton's Jewell Vineyard, a small 6-acre parcel comprised of 20+ year-old vines planted to clones Pommard Martinelli, and 115. These selections thrive in the sandy loam soils here and benefit from the diurnal condition afforded by a coastal climate, where day and nighttime temperatures experience a 30-40 degree difference. Not only does this allow the fruit to ripen slowly and accumulate concentration, it helps the grapes retain a better amount of natural acidity, which is essential to creating complex Chardonnay.

VINTAGE NOTES

2015 is a noteworthy year. Not only does it mark the fourth consecutive season of exceptional fruit quality in California, the year also saw the earliest harvest on record. Warm spring conditions prompted early bud break and lack of rain coupled with steady temperatures throughout the season yielded a lighter than normal crop with intensely concentrated fruit.

WINEMAKER NOTES

In the cellar we employ a variety of techniques that accentuate the textural quality of our Chardonnay. Given the outstanding fruit from this vintage, our efforts simply became icing on the cake as the wine already showed great depth of character. Barrel fermentation and malolactic fermentation enhanced the wine's rich, creamy mouthfeel, while the fruit's natural acidity provided balance to create a wine that feels simultaneously opulent and elegant. Citrus-tinged mineral notes transform into tropical fruits perfumed with nutmeg and vanilla while long luscious flavors of pineapple, quince, white peaches, and honeysuckle create a stylish palate and memorable drinking experience.

Corey Beck, Winemaker



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