

SEMILLON

Late Harvest

FRANCIS COPPOLA RESERVE

2011

Osborn Ranch
Alexander Valley

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 "Port-style" dessert wine. 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 Varietal

Semillon is not widely planted in California, nor is it a well-known varietal in the U.S. The Australians often blend Semillon with Sauvignon Blanc or Chardonnay to add dimension to their wines, but Semillon's real reputation was forged in France hundreds of years ago when an accidental delay in harvest inadvertently produced a wine so sweet and decadent, it became the favorite of all those who tried it. Today, these dessert wines—called Sauternes—are highly collectible and fetch steep prices, but that's because of the painstaking effort that goes into making them.

When Semillon grapes are left on the vine beyond the ordinary ripening period, they are susceptible to *Botrytis Cinerea*, also known as noble rot. This unique condition is the key to making this sweet dessert wine, as it is rot that causes the grapes to shrivel and turn into raisins. Once that happens, the fruit becomes highly concentrated, tremendously sweet and loaded with decadent flavors of tropical fruit, honeysuckle, peaches, pineapple and vanilla.

The Wine

Our Semillon is grown in central Alexander Valley at the Osborn Ranch Vineyard, a long, narrow stretch of land where fog rolls in every evening and lingers until morning. The vineyard owner we work with uses methods that encourage *Botrytis Cinerea* to develop. Very late in the season, hand-selected grape clusters are removed only when they are sufficiently shriveled. These are the last grapes to come into the winery for pressing. Late harvest Semillon takes longer to ferment than traditional wine because of the fruit's high sugar content. Once fermented, our FC Reserve Semillon is aged in French oak nearly two years for added complexity. Classic pairings with dessert Semillon include foie gras, fruit tarts, and bleu cheeses.

Blend: 100% Semillon; Alcohol: 17.2%; Residual Sugar: 7.4%, Aged: 22 months in French oak, Suggested Retail Price: \$27.

