

SEMILLON

Late Harvest

FRANCIS COPPOLA RESERVE

2013

Osborn Ranch
Alexander Valley

Francis Coppola Reserve

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. Corey Beck 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.

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 a 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.

Osborn Ranch Vineyard

We've been sourcing our Semillon from the same vineyard since we began making our late-harvest, dessert wine. Osborn Ranch Vineyard, located in Alexander Valley, is a narrow stretch of land that is blanketed in fog each night. While fog is helpful, we also work with the vineyard owner to use methods that encourage noble rot such as tight clusters and canopies that keep more dew and mist on the vines and fruit.

The Wine

Late in the fall after the normal harvest is complete, hand-selected clusters of shriveled Semillon grapes are harvested. Because this raisin-like fruit has a high sugar content, fermentation takes longer to achieve than it does with traditional wines. Once fermentation is finished, we age our wine in French oak nearly two years. Dessert Semillon is traditionally served with foie gras, but also pairs beautifully with fruit tarts, salted roasted nuts, and bleu cheeses.

Blend: 100% Semillon; Alcohol: 14.9%; Residual Sugar: 9.1%, Aged: 19 months in French oak, Production: 300 Cases.

