

Francis Coppola Reserve  
2013 DESSERT  
WINE  
100% Petite Sirah

### Francis Ford 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

Petite Sirah is a robust red grape that makes rich, dark wines with nuances of blackberries, plums, cherries, and dark chocolate. Though these flavors are transformed a bit through the fortification process, dessert wines made from Petite Sirah are incredibly opulent. We source our fruit from a vineyard in Dry Creek Valley, which is owned and farmed by a group of "lifers" who really know the vineyard's intricacies. Their extensive experience with this varietal helps them raise fruit with authentic character and complexity, and this depth shows through in the wine.

### The Wine

Port is a "fortified" wine. Once the grapes are harvested, they are placed in special tanks and allowed to only partially ferment before a clear neutral brandy is added to the wine to stop fermentation from completely converting sugar—this is what creates the sweetness. The wine is then placed into small oak barrels for an extended cellaring period in order to ease the tannins and heighten flavor complexity. For a sophisticated dessert course serve our Reserve Port with chocolate desserts, toffee or butterscotch, toasted nuts and fruit, or strong cheeses. You'll experience rich, succulent flavors of blackberries, sugared plums, cloves, mocha and vanilla bean.

**Blend: 100% Petit Sirah; Alcohol: 21%; Residual Sugar: 7.2%; Aged: 24 months in French oak barrels, 20% new French oak.**

