

COPPOLA

ROSSO & BIANCO

Wine for EVERYDAY *Life*

My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wines, wines that were on the dinner table each night. Our Rosso and Bianco are made in the same spirit – wines for everyday life.

Francis Coppola

2014 ROSSO & BIANCO CHARDONNAY

OUR 2014 ROSSO & BIANCO CHARDONNAY IS CRAFTED IN STAINLESS STEEL RATHER THAN OAK BARRELS, TO HIGHLIGHT THE FRUIT'S AROMATIC QUALITIES AND NOT MASK ANY OF ITS FLAVORS. THIS TECHNIQUE GIVES OUR WINE A FRESHNESS THAT MAKES IT EXTREMELY VERSATILE WITH FOOD. IT STARTS WITH A JUICY MOUTHFEEL AND FINISHES LIGHT AND CRISP.

TASTING PROFILE

Appearance: Light gold

Aromas: Peaches, tangerine, honey

Flavors: Melon, apples, passion fruit

WINEMAKER'S NOTES

- The fruit for this wine is sourced from two cool climate appellations: Monterey and Mendocino. Both of these areas experience extended growing seasons due to mild daytime temperatures, brisk evening temperatures and a prevailing fog that rolls in off the coast.
- 2014 was an early harvest vintage because of ongoing drought conditions, but the lack of rain helped create more concentrated and aromatic fruit with terrific body and balance.
- By fermenting and finishing the wine exclusively in stainless steel and avoiding malolactic fermentation, we're able to create a lighter-bodied wine with vibrant fruit character and a good amount of natural acidity for a balanced, food-friendly wine. This year's Chardonnay pairs well with Asian chicken dishes, creamy cheeses, and shellfish.

Corey Beck
Corey Beck, Winemaker



WINEMAKING ANALYSIS

Blend: 100% Chardonnay

Appellation: California

Alcohol: 13.5%

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www.FrancisFordCoppolaWinery.com

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