

"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 & Bianco wines are made in the same spirit – wines for everyday life."

Francis Coppola-

# 2015 ROSSO & BIANCO Shiraz

Rosso & Bianco wines have always been special to us because they're among the first wines we ever made. Rosso & Bianco Shiraz offers a smooth, velvety palate of dark, juicy fruits, fragrant spices, and a touch of toasted wood, which pairs perfectly with grilled meats and comfort foods like shepherd's pie, enchiladas, and fried chicken.

## WINEMAKER'S NOTES

- Most of our Shiraz is from Monterey County, an appellation that excels with this varietal because
  of diurnal fluctuations where daytime temperatures are nearly 50 degrees warmer than nighttime
  temperatures. These conditions create the perfect balance of natural acidity to ripeness, which
  makes this wine easy to drink.
- Petite Sirah provides the blend with density and texture, creating more richness, an edge of tannin and a complex flavor profile that includes impressions of dark jammy berries, black pepper, mocha, and a touch of floral.
- By using a combination of French and American oak the wine is influenced differently by each wood source with French oak heightening vanilla and baking spice nuances and American oak bringing out the pepper and earthiness in the blend.

### TASTING PROFILE

Appearance: Violet red Aromas: Plums, raspberries, pepper, and leather Flavors: Blueberries, black cherries, allspice, and toasted oak

Corey Beck, Winemaker



SO & BIAN

#### WINEMAKING ANALYSIS

Blend: 84% Shiraz, 16% Petite Sirah Appellation: California Alcohol: 13.7% Total Acid: .62g/100ml pH: 3.63 Released: November 2016

#### www.FrancisFordCoppolaWinery.com