

FRANCIS FORD COPPOLA *Votre* **Santé**

"My father's mother, Maria Zasa, was an Italian born in Tunisia, a French protectorate at the time. It was a treat to grow up with a grandmother who spoke English, Italian, Arabic and French. I remember the little French songs she would sing to us about the marionettes, and also her toast when she was about to sip a glass of wine. She would always say, 'à votre santé,' meaning, 'to your health.'"

—Francis Ford Coppola

2013 Votre Santé Chardonnay

A TOAST TO FAMILY TRADITIONS

Votre Santé wines pay tribute to Francis Coppola's grandmother, Maria Zasa, who would toast with the traditional French phrase, 'à votre santé,' each time she raised her glass. In her honor, we have created Chardonnay and Pinot Noir, France's two classic Burgundian varietals, in a delicate style that makes them ideal for any occasion.

THE WINE

We start with cool climate fruit selections grown in North Coast, Mendocino, and Monterey, and chosen for their aromatic properties and flavor intensity. Our Votre Santé Chardonnay is crafted using a split fermentation technique, where half of the fruit is fermented in oak and half is fermented in stainless steel. This method produces a medium level of richness and spice nuances from the wood so the wine has body and character, but it also preserves the vibrant fruit qualities and natural acidity for a good balance. The wine undergoes partial malolactic fermentation to enhance aromas and mouthfeel for top notes of crème brûlée, vanilla, honey and quince.

TASTING NOTES

2013 was another excellent vintage that produced high quality aromatic fruit with good volume and concentration. Light gold in color, this year's Votre Santé Chardonnay bestows a beautiful fragrance reminiscent of pineapple, passion fruit, tangerine and honey. Juicy on the palate, this flowing wine has just the right amount of crisp natural acidity for a clean finish. Enjoy flavors of apples, peaches, kumquat and pear, notes of allspice and a hint of minerals. With its generous length, the wine finishes with undertones of tropical and toasty oak. Pairs well with sautéed scallops, apricot-glazed chicken or a fruit plate with Gouda.



Corey Beck, Winemaker



Appellation	California
Blend	100% Chardonnay
Alcohol	13.5%
Total Acid	.52g/100ml
pH	3.40
Barrel Regimen	9 months in French oak