



2014 SOFIA ROSÉ

Francis Coppola Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, Sofia Rosé is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

VINEYARD NOTES

2014 saw one of the earliest harvests in recent years, where we started picking fruit in August. Premature budbreak in the spring speeded things along, and mild temperatures throughout the year coupled with the continuing drought conditions in California, led to the fruit reaching maturity early. In some areas crops were lighter because of the lack of rain; other vineyards that decided to irrigate saw an increase in yields. The fruit quality was again very high for the third year in a row, particularly with our Pinot Noir and Syrah. In fact, this fruit demonstrates intense aromatic qualities, great concentration and a good balance of crisp natural acidity.

WINEMAKER'S NOTES

For this wine, the grapes are harvested at a lower brix to ensure the wine remains light in character to pair well with food. Immediately after being picked, the fruit is brought into the winery, crushed and destemmed. For color extraction, the grapes are cold soaked for 48 hours before the juice is separated from the skins. We then ferment at a cool temperature to retain a good measure of natural acidity, which is so important for this style of wine.

TASTING NOTES

Our 2014 Sofia Rosé flaunts a beautiful perfume of red cherries, wild berries and a distinct floral note reminiscent of hyacinth. Its vibrant palate is silky and ripe, juicy flavors of plums, pomegranate, and raspberries layered with spice notes of cloves, tea leaves, bergamot and orange peel.

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| APPELLATION: | Monterey County, California |
| BLEND: | 73% Syrah, 17% Grenache, 10% Pinot Noir |
| ALCOHOL: | 13.6% by volume |
| RESIDUAL SUGAR: | Dry |

