



Gather and Celebrate in our Private Event Spaces

Host your private event or meeting at Francis Ford Coppola Winery and let our dedicated team create an unforgettable experience for you and your guests.

We offer all-inclusive planning from start to finish, so you can leave the details to us. With multiple venues to choose from, and the ability to accommodate groups of 15-300 guests, your event will be specially curated just for you.

Whether it's a family gathering, rehearsal dinner, or a corporate style meeting, your guests will enjoy a genuine Coppola family experience. Our award-winning wines and fantastic food inspired by some of Francis and Eleanor's favorites will be sure to impress. With your vision and our expertise, your event will be fondly remembered for years to come.

Please visit us online at www.francisfordcoppolawinery.com/private-events for more information.

Meet the Team

At Francis Ford Coppola Winery, our membership is much more than a club. In the words of Francis, "I always recoil when I hear the phrase 'wine club.' I think of a tennis club or golf club, but to me a group of people focused on the celebration of wine is a 'Wine Family.' Here we focus our pleasure on something many thousands of years old and when combined with food, is essential to life. So, let me say to all of you, welcome to the Wine Family."

Our Wine Family team members are carefully chosen to uphold these same values. Upon calling our office at (707) 857-1436, you will be greeted by a friendly voice from one of our three Wine Family Coordinators: Megan, Merrilee, and Mindy, or from our Wine Family Manager, Jamie. We look forward to hearing from you soon!

Fall Selections

Enjoy the wine from a different shipment without switching clubs!

If you loved the wine in your shipment or would like to try wine from a different club, call us to reorder your favorite wines today at (877) 329-3266 or by emailing us at Service@TheFamilyCoppola.com.

Amanti Reds

- 2014 Eleanor 1 bottle
- 2015 I Mille 1 bottle
- 2015 Francis Coppola Reserve Syrah 1 bottle
- 2015 Director's Cut Special Edition Cabernet Sauvignon 1 bottle
- 2017 Barrel Sample Pinot Noir 1 bottle
- 2016 Votre Santé Santa Barbara Pinot Noir 1 bottle



Amanti Mixed

- 2014 Eleanor 1 bottle
- 2015 I Mille 1 bottle
- 2015 Francis Coppola Reserve Petite Sirah 1 bottle
- 2016 Francis Coppola Reserve Chardonnay 1 bottle
- 2016 Director's Cut Special Edition Chardonnay 1 bottle
- 2017 Barrel Sample Pinot Noir 1 bottle



Amici Reds

- 2015 Director's Cut Special Edition Cabernet Sauvignon 1 bottle
- 2016 Votre Santé Santa Barbara Pinot Noir 1 bottle
- 2015 Director's Great Movies Cabernet Sauvignon 1 bottle
- 2015 Diamond Collection Red Blend 1 bottle



Amici Mixed

- 2016 Director's Cut Special Edition Chardonnay 1 bottle
- 2015 Director's Cut Cabernet Sauvignon 1 bottle
- 2015 Director's Cut Zinfandel 1 bottle
- 2016 Votre Santé Santa Barbara Chardonnay 1 bottle



For more information regarding your shipment, including tasting notes, please visit us at www.FrancisFordCoppolaWinery.com/membership and click on the News & Shipments tab.

Dueling Tomatoes



Fried Green & Marinated Heirloom Tomatoes

To showcase the bounty of tomato season, our Culinary Director, Chef Tim Bodell, has created this mouthwatering recipe especially for our Wine Family members.

- ½ lb. green tomatoes
- Salt and pepper to taste
- ¼ cup buttermilk
- 1 cup semolina
- 1 lb. mixed heirloom tomatoes
- ¼ cup plus 2 tbsp. olive oil
- 1 tbsp. balsamic vinegar
- 8 oz. fresh mozzarella cheese, torn
- 1 bunch fresh basil, roughly chopped

Cut the green tomatoes into ½ in. thick slices and gently season both sides with salt and pepper. Pour the buttermilk and semolina into separate, shallow containers or bowls. Dredge the tomatoes through the buttermilk, shake off the excess, and then into the semolina. Set aside on a plate.

Chop the heirloom tomatoes into large pieces, and place in a medium-size bowl. Dress with 2 tbsp. olive oil and the balsamic vinegar, season to taste and set aside. Heat ¼ cup of olive oil in a shallow, nonstick pan over medium heat for 2 minutes. Carefully add the breaded green tomatoes and cook for 2 minutes per side until golden. Set aside on a plate lined with paper towels.

To plate, place fried green tomatoes on salad plates and top with marinated heirloom tomatoes. Garnish with mozzarella and basil.

Serves four