

The Family Coppola

2017 Cabernet Sauvignon Pine Mountain-Cloverdale Peak

Winemaking has been a Coppola family tradition for several generations. This wine's label, featuring Eleanor Coppola's handwriting, is the original label design from the first Family Coppola wines bottled in the early 1980s. Three decades later, the family's small wine endeavor is now an established wine legacy.

The Family Coppola Cabernet Sauvignon from Pine Mountain-Cloverdale Peak is a showstopper. Gorgeous aromas of wild blackberries, anise, smoky minerals, and briar are followed by succulent flavors of cherries, cassis, and cocoa. This is a sophisticated wine that has depth and density but also a freshness that comes from the quality of this excellent vintage.



3rd Annual Wine Family Harvest Celebration

September 14, 2019 | 7pm – 10pm

Join us in toasting this special time of year at our 3rd Annual Wine Family Harvest Celebration!

Experience an evening abundant with harvest-inspired cuisine, exceptional wines, and live music. Dance the night away, play a round of bocce, spin our wheel of deals, and try your hand (or feet) at our grape stomp.

Guests must be 21 years of age or older. Limit of 8 total tickets per membership.

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 email us at Service@TheFamilyCoppola.com.

Amanti Reds

- 2014 Eleanor 1 bottle
- 2016 I Mille Petite Sirah 1 bottle
- 2017 Barrel Sample Malbec 1 bottle
- 2017 Director's Cut Technicolor 1 bottle
- 2017 The Family Coppola Cabernet Sauvignon 2 bottles



Amanti Mixed

- 2014 Eleanor 1 bottle
- 2016 I Mille Petite Sirah 1 bottle
- 2017 Barrel Sample Malbec 1 bottle
- 2017 The Family Coppola Cabernet Sauvignon 1 bottle
- 2018 I Mille Vernaccia 1 bottle
- 2017 Francis Coppola Reserve Chardonnay 1 bottle



Amici Reds

- 2017 Director's Cut Cinema 1 bottle
- 2017 Barrel Sample Malbec 1 bottle
- 2016 Director's Cabernet Sauvignon 1 bottle
- 2016 Diamond Collection Pinot Noir 1 bottle



Amici Mixed

- 2014 Sofia Méthod Champenoise 1 bottle
- 2017 Director's Cut Chardonnay 1 bottle
- 2017 Barrel Sample Malbec 1 bottle
- 2018 I Mille Vernaccia 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.



Rack of Lamb Madame Bali

"This is an Armenian recipe, which I learned from my friend Armen Balianz. The lamb racks are marinated in pomegranate juice and white onions for three days, and then grilled on our parrilla. Very tender and delicious, with rice pilaf."

– Francis Ford Coppola

- 4 racks of lamb (8 ribs per rack)
- 1 quart pomegranate juice
- 1 onion, sliced
- Pinch of salt
- Pinch of pepper

Place lamb in a non-reactive pan, scatter the sliced onions over the lamb, and cover with the pomegranate juice. Marinate for 3 days. Remove the lamb from the marinade and pat dry. Season both sides of the lamb with salt and pepper. Cook lamb on a charcoal grill over medium-hot coals until medium-rare, approximately 10 minutes per side. Serve with rice pilaf and your favorite grilled vegetables.

Serves four