

Francis Ford Coppola WINE FAMILY NEWS

Geyserville, California ♦ Winter Edition 2018 ♦ www.FrancisFordCoppolaWinery.com

Apocalypse Now 40th Anniversary Wine Release!

In celebration of next year's 40th anniversary of the release of Francis's film, *Apocalypse Now*, we are excited to share with you our new collector's edition 2015 Apocalypse Now red blend. To highlight the anniversary of the movie's release, we worked with one of Francis's favorite artists, Laurent Durieux, to recreate the *Apocalypse Now* movie poster artwork on the front label. Just like the classic film, this wine is dark and dramatic, with juicy red fruit and a long, elegant finish that will keep you coming back for more.

To further celebrate the anniversary, this bottle features a smart label on the back. When you scan your smartphone over this label, rare and exclusive behind-the-scenes footage from *Apocalypse Now* will appear on your phone. Experience the stories behind *Apocalypse Now* as only Francis can tell them, and scan more than once to see all that's available. Share your excitement by tagging us on social media @coppolawine and using the hashtag #AN40.



Didn't receive this wine in your shipment or want to reorder more? Receive an additional 5% discount on our 2015 Apocalypse Now red blend. Enter the code APOCALYPSE at checkout and watch your savings add up!

Coupon code valid for one use only through December 31, 2018.
Please drink responsibly.

Join us for a 10-day cruise from Italy to Monaco departing August 6, 2019 personally hosted by representatives from Francis Ford Coppola Winery! Find out more by visiting us at www.FrancisFordCoppolaWinery.com/events.

Winter 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

- 2015 Archimedes 1 bottle
- 2016 Francis Coppola Reserve
Petite Sirah 1 bottle
- 2015 H Party 1 bottle
- 2017 Cyrano 1 bottle
- 2016 Votre Santé Santa Barbara
Pinot Noir 1 bottle
- 2016 Director's Cut Cinema 1 bottle



Amanti Mixed

- 2015 Archimedes 1 bottle
- 2016 Francis Coppola Reserve
Syrah 1 bottle
- 2017 Francis Coppola Reserve
Viognier 1 bottle
- 2016 Votre Santé Santa Barbara
Chardonnay 1 bottle
- 2017 Cyrano 1 bottle
- 2016 Director's Cut Cinema 1 bottle



Amici Reds

- 2015 Apocalypse Now Red Blend 1 bottle
- 2017 Cyrano 1 bottle
- 2016 Votre Santé Santa Barbara
Pinot Noir 1 bottle
- 2016 Director's Cabernet Sauvignon 1 bottle



Amici Mixed

- 2015 Apocalypse Now Red Blend 1 bottle
- 2016 Roxane 1 bottle
- 2016 Votre Santé Santa Barbara
Chardonnay 1 bottle
- 2016 Director's Cut Technicolor 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.



Pan-Roasted Chanterelle Mushroom Risotto

Cool nights are a reminder that gorgeous chanterelle mushrooms are coming to life and savory garden herbs are at their best. Chef Tim Bodell, our Culinary Director, has created this classic risotto dish to showcase warm flavors as we transition into the winter season.

- 6 quarts vegetable stock
- ½ cup extra virgin olive oil
- 1 lb chanterelle mushrooms, torn or cut into 1-inch pieces
- ½ cup shallots, minced
- 1 ½ cups Arborio rice
- ½ glass of your favorite Pinot Noir wine
- ½ tsp chili flakes
- 3 tbsps butter, unsalted
- 1 tsp each: parsley, oregano, and chive, minced
- Salt and pepper to taste

Bring the vegetable stock to a simmer. Place a heavy, wide-bottomed pan over medium heat and allow it to heat up for a minute, then add half of the olive oil. Add the chanterelle mushrooms, season with salt and fresh cracked black pepper, and cook until the mushrooms are soft, about 3-4 minutes. Move the mushrooms to a plate and set aside. Put the pan back on the heat and add the remaining olive oil and the minced shallots. Season with a pinch of salt and fresh cracked black pepper. Cook for 2-3 minutes until the shallots are soft. Add the rice to the pan and stir until lightly toasted, about 2 minutes. Add the wine and chili flakes followed by one ladle of simmering stock at a time. Reduce heat to low. Continue stirring the rice and adding more stock to the pan so that the rice is just covered with broth, this should take about 15 minutes. Once all of the stock has been added, and the rice still has a little crunch, stir in the butter and fresh herbs, then adjust the seasoning to your taste.

Serves four