

Francis Ford Coppola WINE FAMILY NEWS

Geyserville, California ♦ Winter Edition 2020 ♦ www.FrancisFordCoppolaWinery.com

The Gift of Wine is a Shared Experience

We've all missed our regular connections with our extended family and friends. Reach out with the shared experience of a Wine Family membership. Give the gift with exceptional member benefits like complimentary wine tastings and discounts at our tasting rooms, restaurants, Hideaways, and online store!

To show our appreciation, when you purchase a 1-year gift membership you will receive a complimentary hosted tasting with charcuterie board for up to 6 guests at Francis Ford Coppola Winery, a \$330 value. This experience must be redeemed by March 14, 2021 and excludes holidays. Reservations are required 2 weeks in advance. Please contact the Wine Family at (707) 857-1436 to give the perfect gift this year!



Virtual Tastings

and Happy Hours for the Holidays

With the holiday season quickly approaching, our Virtual Tastings and Experiences give you the unique opportunity to enjoy a Virtual Happy Hour with friends and family. If you're anything like us, you're missing your friends, family, neighbors, and coworkers during this unprecedented time. Let us help you plan your holiday get-together without anyone having to leave their home!

Get a group of 2-8 friends and family together for Virtual Happy Hour, complete with your own host from the winery! Shop our online store or visit your local store to order any three Family Coppola wines, then get your friends and family together for a private online tasting. Each guest will receive a personal login for the tasting so that everyone can enjoy from their own home. Our winery host will guide you through the tasting of your three wines, sharing the stories behind them and answering all your questions along the way*.

Ready to reserve your experience? Send us an email to GuestServices@FrancisFordCoppolaWinery.com with your name and phone number and we will be in touch to coordinate all the details.

*Please note, there are just a few house rules for your tasting—all guests participating in the tasting must be 21 years of age or over, we cannot host a tasting with anyone that appears or becomes intoxicated, and the conversation must be mutually respectful and appropriate. If one of these guidelines is not met, we can end the experience at any time. In addition, we strongly recommend that you use the latest version of Zoom. Your tasting experience must be completed within 30 days of wine purchase and is available for a limited time.

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 email us at Service@TheFamilyCoppola.com.

Amanti Reds

- 2017 Archimedes 1 bottle
- 2018 The Family Coppola Cabernet Sauvignon 1 bottle
- 2017 Francis Coppola Reserve Petite Sirah 1 bottle
- 2018 Cyrano 1 bottle
- 2018 Pitagora 1 bottle
- 2018 Director's Cut Cinema 1 bottle



Amanti Mixed

- 2017 Archimedes 1 bottle
- 2018 The Family Coppola Cabernet Sauvignon 1 bottle
- 2017 Francis Coppola Reserve Petite Sirah 1 bottle
- 2017 Roxane 1 bottle
- 2015 Sofia Méthode Champenoise 1 bottle
- 2018 Director's Cut Cinema 1 bottle



Amici Reds

- 2018 The Family Coppola Cabernet Sauvignon 1 bottle
- 2017 Cyrano 1 bottle
- 2017 Director's Cut Technicolor 1 bottle
- 2018 Director's Cut Cabernet Sauvignon 1 bottle



Amici Mixed

- 2018 The Family Coppola Cabernet Sauvignon 1 bottle
- 2018 Francis Coppola Reserve Chardonnay 1 bottle
- 2016 Roxane 1 bottle
- 2017 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.



Butternut Squash Risotto with Sausage and Mascarpone

- 6 cups water
- ¼ cup olive oil
- 1 yellow onion, diced small
- 1 cup arborio rice
- 1 cup butternut squash purée
- ½ pound pork sausage
- Juice and zest of one lemon
- 2 tablespoons mascarpone cheese
- 1 tablespoon butter
- Salt and pepper to taste
- Chives for garnish

Bring 6 cups of water to a simmer in a side pot. Place a shallow, wide-bottomed pot over medium heat and add olive oil. Add onion and a pinch of salt and cook until the onions are translucent. Add the rice and stir until the grains begin to toast. Add 1 cup of simmering water at a time to the rice, stirring frequently, adding more as the liquid evaporates. When the last cup of water is gone, add the butternut squash puree, sausage, lemon, mascarpone cheese, butter, and season to taste with salt and pepper. Stir until the desired consistency is achieved. Garnish with chives. Serves four.