



2016 CABERNET FRANC

Knights Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT THEY CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS

Cherry, blueberry, red curant, and lavender.

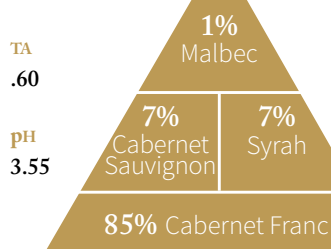
FLAVORS

Stone minerals, clove, and cocoa

WINEMAKER'S NOTES

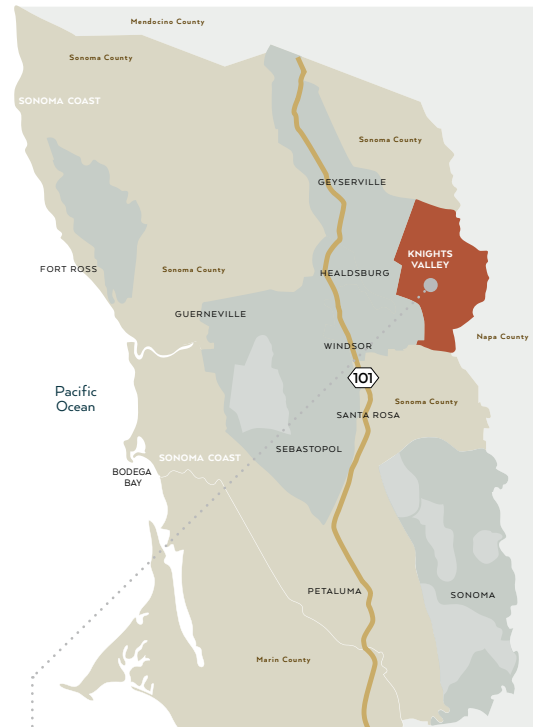
The 2016 vintage produced such gorgeous and expressive fruit that we wanted to create an exclusive varietal bottling of Cabernet Franc. The grapes matured slowly and had extra hang time so that the fruit could develop intense flavor concentration and a well textured palate. Because harvest was spread out over many weeks, the winemaking team had the luxury to devote more attention to each batch of fruit.

BLEND



ALCOHOL
14.5%

BARREL REGI
22 months in French oak



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Knights Valley is one of the warmest sub-appellations of Sonoma County, making it an ideal location for Bordeaux varietals such as Cabernet Franc. Located at the base of the Mayacamas Mountains, the range that separates Sonoma from Napa Valley, Knights Valley features warm, fertile, volcanic soils that reside at elevations above the effects of the fog layer. Since the weather is consistently warm, Cabernet Franc from this region becomes intensely ripe and fragrant.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

**FRANCIS FORD
COPPOLA
WINERY**