



Francis Ford Coppola
DIRECTOR'S CUT

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2008 RUSSIAN RIVER VALLEY CHARDONNAY



“Winemaking and filmmaking are two great art forms that are very important in the development of California. They both start with raw ingredients—in the case of wine, the land and the grapes, and in the case of film, the script and the actors’ performances. The winemaker takes these raw materials and ferments and blends. He says yes to one batch, no to another. The director does the same thing: a series of yeses and noes, from casting and costuming to edits and sound mixes. In both cases you have to start with top notch raw materials—whether it’s the land or a script.” -Francis Ford Coppola

SHOWCASING THE DISTINCTIVE CHARACTER...

In the film business, the “Director’s Cut” emerged as a means for filmmakers to present their own creative vision, when the final version of a film released by the studio differed from what the director had intended. When the Coppola family opened its winery in Sonoma County, they felt strongly about giving Director of Winemaking Corey Beck, a Sonoma native, the opportunity to make wines that reflected his own vision of the quintessential Sonoma County wine. Director’s Cut became that endeavor— limited production, appellation-designate wines sourced from Sonoma’s diverse and distinctive microclimates.

RUSSIAN RIVER VALLEY

The Russian River Valley climate is shaped by a regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Much like the tide, the fog ebbs and flows, arriving in the evening, cooling the area down from its daytime temperature by as much as 35 to 40 degrees, and retreating the following morning. This natural air conditioning allows Chardonnay grapes to develop full flavor maturity over an extended growing season—often 15 to 20 percent longer than neighboring areas—while retaining their all-important natural acidity. We source our Chardonnay grapes from a mixture of well-drained soils, including sandy loam, clay, and alluvial gravel. All tend to yield low crop levels, but each imparts unique characteristics, which when blended together create wines with tremendous richness and complexity.

VINTAGE PROFILE

The most striking feature of the 2008 vintage was that it delivered a very small crop as a result of early spring frost that devastated many of the vines. In fact, some vineyards were off more than 50% of their normal yields. Having less fruit, however, meant that individual clusters didn’t have to compete as hard for nutrients. This resulted in more intense aromatics and highly concentrated fruit flavors once the grapes reached maturity. The cold snap that started the vintage was followed by weather that fluctuated between hot and very hot during the

summer months. The unpredictability of it all kept us on our toes the entire season and forced us to stagger the harvest more than usual. Despite these challenges, the fruit that remained was abundantly flavorful, complex, and well balanced, making it well worth the extra work that went into raising it.

WINEMAKER'S NOTES

We crush our Russian River Chardonnay whole-cluster and then ferment entirely in French oak barrels to achieve a richly textured wine. Our 2008 Director’s Cut Chardonnay offers an alluring perfume of passion fruit, honey, crème brûlée and spice, and its full-bodied palate boasts juicy peach, apple, and citrus flavors, which build and grow on the long, luscious finish.

Varietal: 100% Chardonnay

Alcohol: 13.5%

Aging: 10 months in 50% new French oak, 50 %1-year-old oak barrels



www.franciscoppolawinery.com

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