



Francis Ford Coppola  
**DIRECTOR'S CUT**

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2014 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 nos, 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*

**AN ARTISTIC EXPRESSION**

In the film business, the “Director’s Cut” emerged as a means for filmmakers to present their own creative vision of a story. At the Francis Ford Coppola Winery, *Director’s Cut* wines were created as a way for wine “director” Corey Beck to craft wines that would reflect his own unique interpretation of the quintessential Sonoma wine. Corey’s vision for *Director’s Cut* embraces appellation-specific sourcing, meticulous fruit selection, and numerous blending trials so that our wines capture the distinct nuances of Sonoma’s microclimates in a highly refined style well-suited to fine cuisine and premium wine lists.

**RUSSIAN RIVER VALLEY**

The climate of the Russian River Valley is greatly influenced by fog that rolls in from the Pacific Ocean a few miles to the west. Much like the tide, the fog ebbs and flows, arriving each evening, cooling the area down from its daytime temperatures by as much as 35 to 40 degrees. This condition allows for an extended growing season where Chardonnay may hang on the vine 15-20% longer than in other appellations. Allowing the grapes to ripen slowly and hang on the vine longer produces a better level of natural acidity for greater balance. We source our fruit from vineyards that have a mixture of soil compositions, including sandy loam, clay, and alluvial gravel. Each imparts unique characteristics, which when blended together creates a Chardonnay with tremendous complexity.

**VINTAGE PROFILE**

Despite the ongoing drought in California, the 2014 vintage offered an outstanding season of extremely high fruit quality. As expected, the year was particularly dry and warm, yet because it was never excessively hot the fruit achieved excellent concentration while retaining an optimal level of crisp natural acidity. Sunny days ripened the fruit ahead of schedule, and this gave way to an unusually early harvest where we began picking white grapes at the beginning of August. The warmth of this season created very ripe and aromatic Chardonnay that has excellent weight and dimension.

**WINEMAKER’S NOTES**

In the cellar, we whole-cluster crush the fruit and ferment the juice in small French oak barrels to achieve a rich, creamy mouthfeel and heightened spice nuances. The 2014 Director’s Cut Chardonnay boasts a gorgeous fragrance of pineapple, melons, and peaches along with notes of cloves and exotic flowers. The palate has weight and texture enlivened by fresh juicy flavors of tangerine and guava layered with vanilla and butterscotch nuances that make this year’s rendition dramatic and alluring.

Blend: 100% Chardonnay

Alcohol: 14%

Barrel Regimen: 6 months in French oak; 40% new, 60% 1–2 year old oak

