

"The inspiration for the Diamond Collection was a bottle of 1906 Claret we found in the cellar of the Napa Valley property we purchased in 1975. I designed a new label reminiscent of this old bottle and created the Diamond Collection Black Label Claret, which is our company's most recognized offering. Today, Diamond Collection includes 13 varietals, each identified with a brightly colored label. The quality and authenticity of Diamond Collection is extremely important because we are a family company and our name is on the label. As such, you can trust that we'll always give you the very best."

-Francis Ford Coppola

FRANCIS COPPOLA DIAMOND COLLECTION 2014 PINOT NOIR

Diamond Collection wines are classic California expressions that offer fruit-forward, multi-dimensional flavor and immediate drinkability. We pick our Monterey County Pinot Noir in the early morning hours and bring the fruit inside for immediate crush and 48-hours of cold soak. This technique helps intensify the color and elicit more profound aromas. During fermentation, the grapes are punched down several times a day to extract the maximum amount of flavor and just the right amount of tannin. The wine is then aged in small French oak barrels.

WINEMAKER'S NOTES

The 2014 growing season was extremely dry and warm. Sunny summer days ripened the fruit ahead of schedule, which set us up for an unusually early harvest. Our Pinot Noir reached maturity in early September, showing wonderful concentration and a lot of fragrance. Medium-bodied with a velvety palate that is soft and elegant, the wine boasts sweet, juicy fruit with a beautiful perfume, well dressed tannins that are melted rather than dry, aromatic spice nuances and a long finish. The wine has immediate drinkability but should also age harmoniously for 4–5 years.

TASTING PROFILE

Appearance Violet magenta

Aromas Strawberries, cherries, mocha

Flavors Plums, raspberries, cloves, toasted vanilla

Corey Beck, Winemaker

PINOT NOIR

Appellation Monteret County
Blend 100% Pinot Noir

 Alcohol
 13.5%

 Total Acid
 .61g/100ml

 pH
 3.59

Barrel Regimen 9 months in French oak

Released September 2015