

FRANCIS COPPOLA

DIAMOND COLLECTION

"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 ZINFANDEL

What makes our Diamond Collection Zinfandel unique is that it's crafted by blending fruit from different appellations, clone selections, soil types and cultivation methods. By embracing this diversity we achieve a wine that has a great deal of complexity and more texture on the palate. This year's blend includes both hot and cool climate Paso Robles fruit as well as a selection of fruit from Sonoma County. A small amount of Petite Sirah is added to the blend in order to balance the wine's jammy nature with added structure.

WINEMAKER'S NOTES

The 2014 growing season was extremely dry and warm. Sunny summer days ripened the fruit ahead of schedule setting us up for an unusually early harvest. When the fruit was brought in it showed wonderful concentration, great palate density and a good level of natural acidity, creating a well-balanced wine. Our Zinfandel has a luscious velvety mouthfeel and rich, gorgeous spices on the nose. Even though the tannins are fairly subdued, the wine has robust character from its earthy nuances and seasoned oak.

TASTING PROFILE

Appearance Bright magenta
Aromas Wild berry, currants, tobacco leaves, cinnamon
Flavors Plum, cherry, dark chocolate, toasted wood



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	75% Zinfandel 25% Petite Sirah
<i>Alcohol</i>	13.6%
<i>Total Acid</i>	.50g/100ml
<i>pH</i>	3.58
<i>Barrel Regimen</i>	12 months French oak
<i>Released</i>	March 2016