

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 RED BLEND

Our Diamond Red Blend is a unique "skies the limit" kind of blend, created exclusively by taste with no particular roadmap in mind. Using the very best fruit of the vintage from our favorite Napa, Sonoma, Lodi and El Dorado vineyards we select the top lots from these appellations—those showing the most complexity and character—and blend them together. It takes many tasting trials to arrive at just the right combination, making it incredibly fulfilling when we find that perfect blend. This year the blend includes Petit Verdot, Syrah and Cabernet Sauvignon. In 2014 these varietals were consistent with the Diamond Red style: bold and fully ripe.

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 balance of natural acidity. Medium-bodied with supple tannins, this wine has robust character and aromatic spice notes.

TASTING PROFILE

Appearance Bright garnet
Aromas Red cherry, plum, clove, tobacco leaves
Flavors Wild berry, anise, vanilla, toasted oak



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	38% Petit Verdot 31% Cabernet Sauvignon 31% Syrah
<i>Alcohol</i>	13.64%
<i>Total Acid</i>	.58g/100ml
<i>pH</i>	3.65
<i>Barrel Regimen</i>	10 months in French oak
<i>Released</i>	December 2015