

"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 2015 GOLD LABEL CHARDONNAY

Gold Label Chardonnay is grown in the vineyards of Monterey County. Part of the fruit is sourced from a vineyard in the Gabilan mountain range where sandy loam soils result in concentrated fruit. The other half is grown in an Arroyo Seco vineyard that produces grapes with a high level of natural acidity. When these two selections are blended together, we achieve a very well balanced wine. To create layers of texture, we let the wine rest on its lees before placing half into barrel and half into stainless steel. The remainder goes into stainless steel. These different applications are then combined, a technique that gives the wine subtle wood nuances rather than heavy oak presence.

WINEMAKER'S NOTES

We came off an early vintage last year only to break the record and have an even earlier season in 2015. With reduced yields from the drought and favorable climate in Monterey County, we ended up with highly fragrant fruit. Light apricot and quince aromas are presented with well-integrated toasted oak nuances. The wine exhibits a silky texture, a full mid palate, and bright purity of flavors, which add to the lasting, complex finish.

TASTING PROFILE

Appearance Vibrant golden yellow

Aromas Apricot, quince, crème brulee Flavors Pineapple, peach, tangerine

Corey Beck, Winemaker

CHARDONNAL

Appellation Monterey County
Blend 100% Chardonnay

 Alcohol
 13.5%

 Total Acid
 .60g/100ml

 pH
 3.50

Barrel Regimen 9 months French oak

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