

COPPOLA

ROSSO & BIANCO

Wine for EVERYDAY *Life*

"My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wines, wines that were on the dinner table each night. Our Rosso & Bianco wines are made in the same spirit – wines for everyday life."

Francis Coppola

2015 ROSSO & BIANCO CHARDONNAY

Rosso & Bianco Chardonnay is crafted in stainless steel rather than oak barrels to highlight the fruit's aromatic qualities and not mask any of its flavors. This technique gives our wine a freshness that makes it extremely versatile with foods such as Asian chicken dishes, shellfish and soft cheeses. It starts with a juicy mouthfeel and finishes light and crisp.

WINEMAKER'S NOTES

- Fruit for this wine is sourced from two cool climate appellations: Monterey and Mendocino. Both of these areas experience mild daytime temperatures, a brisk evening climate and daily fog that rolls in off the coast.
- The 2015 growing season started ahead of schedule with warm springtime temperatures. We saw an extremely early white grape harvest that began the first week of August and concluded by month's end. Steady ripening throughout the summer coupled with California's ongoing drought conditions created concentrated, aromatic fruit.
- This year's Chardonnay is highly fragrant and light on the palate but with ample body, lively acidity and a touch of sweetness on the finish. Fermenting and finishing the wine in stainless steel preserves the wine's fresh fruit character.

TASTING PROFILE

Appearance: Light gold

Aromas: Kumquat, cantaloupe, lemon

Flavors: Apple, passion fruit, guava, minerals

WINEMAKING ANALYSIS

Blend: 95% Chardonnay, 5% Pinot Grigio

Appellation: California

Alcohol: 13.5%

Total Acid: .62g/100ml

pH: 3.40

Released: January 2016



Corey Beck
Corey Beck, Winemaker

www.FrancisFordCoppolaWinery.com

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