

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



2016 ROSSO & BIANCO CHARDONNAY

Rosso & Bianco Chardonnay offers the light, crisp character of freshly picked fruit. By fermenting in stainless steel rather than oak, the varietal's fragrance is shown in its natural state uninfluenced by wood or the spice notes that barrels create. This technique gives the wine a lighter texture, making it food friendly and delicious when paired with shellfish, mild, semi-soft cheeses and desserts.

TASTING PROFILE

Appearance: Bright straw yellow
Aromas: Nectarine, citrus, apples
Flavors: Peaches, mango, melon

WINEMAKER'S NOTES

- This year's Chardonnay hails from River Junction, an appellation at the confluence of the San Joaquin and Stanislaus rivers. Covering a 1,300-acre area and farmed exclusively by one family, the region is planted almost entirely to Chardonnay and has a type of sandy loam soil found nowhere else.
- The 2016 growing season commenced early but differed from the past few vintages in that winter and early spring enjoyed some much-needed rain. Harvest began ahead of schedule and fruit was picked when flavors and natural acidity were at their peak.
- Crisp, lively and gently sweet, this year's Chardonnay offers a smooth palate, beautiful fragrance, and "fresh fruit" character as a result of stainless steel fermentation.

Corey Beck
Corey Beck, Winemaker

WINEMAKING ANALYSIS

Appellation: California
Blend: 81% Chardonnay, 19% Pinot Grigio
Alcohol: 13.5%
Total Acid: .62g/100ml
pH: 3.48
Released: January 2017

www.FrancisFordCoppolaWinery.com