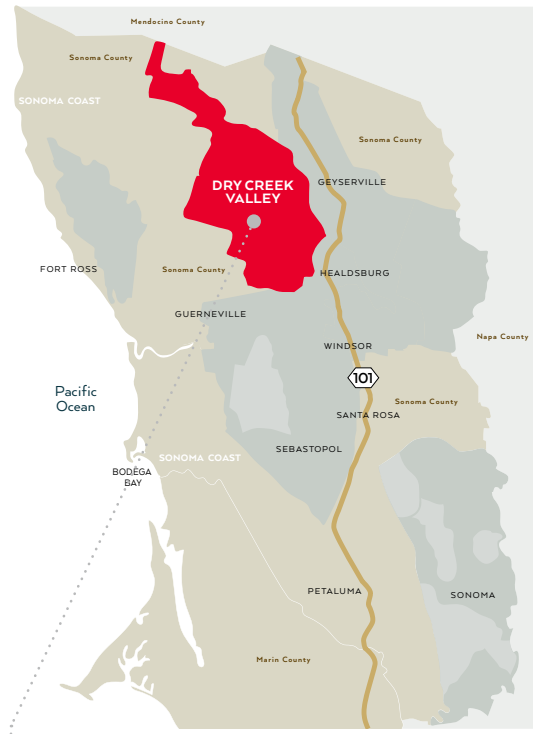




2015 ZINFANDEL

Dry Creek Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT THEY CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.



Dry Creek Valley

There are two techniques for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices to produce low yields. The other method utilizes bilateral cordon spur pruning, on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel grapes from vineyards that are farmed both ways, with the combination producing wine that's multi-dimensional.

AROMAS

Briary wild berries and earthy forest notes of leather, moss, and oak.

FLAVORS

Black plums, anise, pie crust, and flavors reminiscent of Mexican hot chocolate.

WINEMAKER'S NOTES

For years we've been adding small amounts of Petite Sirah to our Director's Cut Zinfandel to increase the weight and tannin structure of the wine. We also age our Zinfandel in a combination of French and American oak to enhance the varietal's intrinsic spice notes.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

TA
.60

11%
Petite Sirah

ALCOHOL
14.4%

pH
3.76

89%
Zinfandel

BARREL REGIMEN
16 months in French & American oak;
25% new barrels

BLEND



FRANCIS FORD
COPPOLA
WINERY