



## 2016 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.

### AROMAS

Sweet spice notes, wood, tobacco, and whiskey barrels

### FLAVORS

Cherries, blackberries, cloves, and cocoa

### WINEMAKER'S NOTES

2016 experienced a traditional season where a cold, wet winter was followed by prolonged summer heat that let the fruit develop excellent flavor concentration and ripe tannins. Harvest was spread out over many weeks, creating a slow pace that allowed the wine-making team to devote more attention to each batch of fruit. This extra care is reflected in the exceptional quality of the wine.

### BLEND

TA  
.62

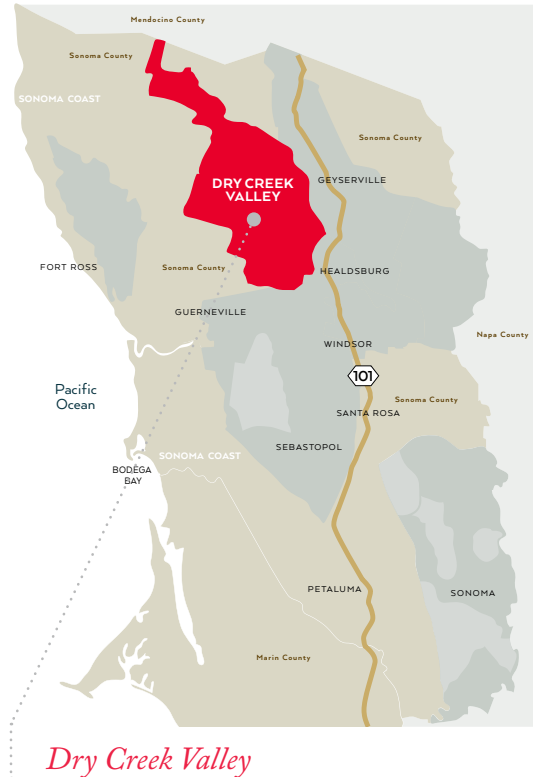
11%  
Petite Sirah

ALCOHOL  
14.5%

pH  
3.70

89%  
Zinfandel

BARREL REGIMEN  
17 months in French & American oak;  
20% new barrels



### Dry Creek Valley

There are two techniques for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices and includes the dry farming of mature vines that are head-trained, spur-pruned, and severely thinned in the spring 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 from vineyards that are farmed both ways. The combination produces wine that's multi-dimensional and extracted.

*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.*



FRANCIS FORD  
**COPPOLA**  
WINERY