



2018 ZINFANDEL

Dry Creek Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS

Baking Spices, Jammy Fruit

FLAVORS

Red Fruits, Strawberries, Clove, Cherry, Caramel

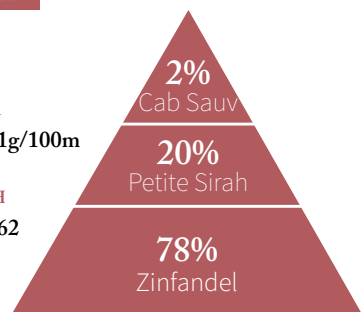
WINEMAKER'S NOTES

The last couple of vintages have seen a return to classic seasonal patterns, where a cold rainy winter prepares the vines for warm temperatures later. In 2018, precipitation carried on into spring, extending the growing period several weeks past the preceding year. There were also fewer heat spikes this season, allowing the fruit to ripen at a nice steady pace, and providing slightly larger yields of very well-balanced fruit. The 2018 Director's Cut Zinfandel has the perfect balance of fruit and spice, with bold, intense flavors, with a long finish.

BLEND

TA
.61g/100m

pH
3.62



ALCOHOL
14.9%

BARREL REGIMEN
15 months in 80% French oak
and 20% American oak



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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 an illustrious, multi-dimensional wine, showcasing all that Zinfandel has to offer.

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**