



## 2020 CHARDONNAY

### *Russian River 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 IN A HIGHLY REFINED STYLE WELL-SUITED TO FINE CUISINE AND PREMIUM WINE LISTS.

#### AROMAS

Ripe mango, apple pie

#### FLAVORS

Tropical fruits, citrus

#### WINEMAKER'S NOTES

The warm spring in 2020 made for early bud break in most regions, followed by a cool March and April, and variable temperatures. Temperatures levelled off and stayed consistently warm throughout June and July and increasing again in August. During harvest, we ran micro ferments to test for quality, and found that the 2020 vintage wines are tasting exceptional!



#### *Russian River Valley*

The climate of the Russian River Valley is greatly influenced by fog that rolls in each evening from the nearby Pacific Ocean. This marine layer cools the vineyards down from their daytime temperature by as much as 35 to 40 degrees, creating conditions that allow grapes to ripen slowly and retain their natural acidity for better balance.

*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.*

#### BLEND

TA  
.60/100ml

pH  
3.58

100%  
Chardonnay

ALCOHOL  
14.1%

BARREL REGIMEN  
9 months in French oak,  
30% new oak



FRANCIS FORD  
**COPPOLA**  
WINERY