



## 2021 CHARDONNAY

### Sonoma Coast

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** Yellow apple, pineapple, slight butter notes

**FLAVORS** Vanilla, pineapple, butter

#### WINEMAKER'S NOTES

The 2021 vintage started off cold and dry. Initially inconsistent weather patterns created a lighter crop, but mild to warm weather later provided perfect conditions to develop concentration and flavor. Overall, a very nice harvest producing beautifully concentrated wines.



#### Sonoma Coast

The Sonoma Coast encompasses the entire Sonoma County coastline, which extends from the Carneros appellation in the south to the Russian River Valley appellation in the northeast. Because its climate is strongly influenced by the Pacific Ocean, temperatures remain relatively cool throughout the growing season.

*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**  
.54g/100ml

**pH**  
3.56

99.8%  
Chardonnay

.2%  
other

**ALCOHOL**  
14.5%

**BARREL REGIMEN**  
9 months in French oak,  
35% new barrels



**FRANCIS FORD  
COPPOLA  
WINERY**

[www.FrancisFordCoppolaWinery.com](http://www.FrancisFordCoppolaWinery.com)

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