



2019 CABERNET SAUVIGNON

Sonoma County

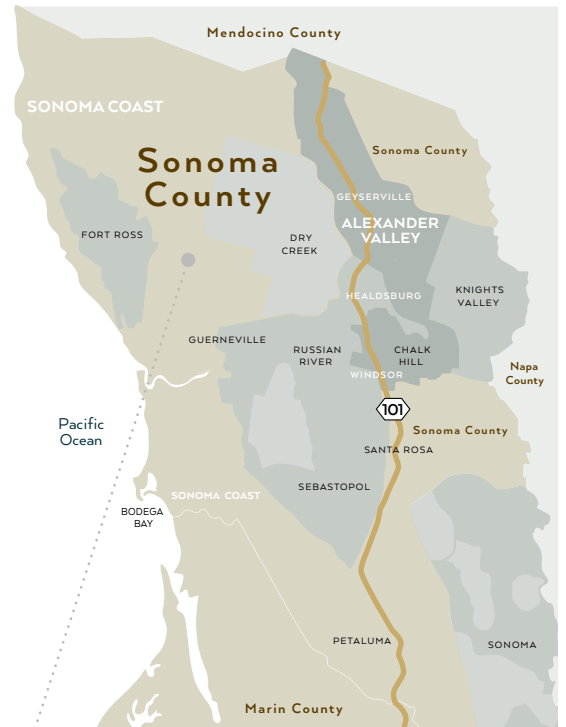
DIRECTOR'S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS Cocoa, Baking Spices, Toasted Oak

FLAVORS Mocha, Toffee, Blue Fruits, Anise, Clove

WINEMAKER'S NOTES

2019 was the first time that California has been 100% drought-free since 2011. Winter and spring rains provided sufficient water in the soil through midsummer, with irrigation not starting until July. The vintage provided us with a mild growing season, and an average crop, in terms of quantity. Quality, however, remained outstanding.



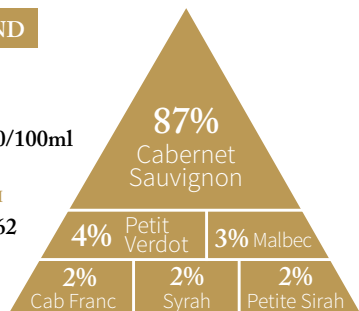
Sonoma County

Sonoma County is one of only a few appellations in the world that offers a diverse range of climate where both cool climate varietals such as Chardonnay and Pinot Noir and warm weather varietals like Cabernet Sauvignon and Merlot can thrive.

BLEND

TA
.60/100ml

pH
3.62



ALCOHOL
13.9%

BARREL REGIMEN
15 months French oak

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