



2019 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

Ripe Blackberry, Fruit-Filled Cookie, Black Fig

FLAVORS

Warm Baking Spices, Wild Berry Jam, Caramel

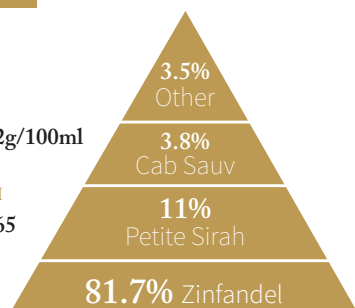
WINEMAKER'S NOTES

2019 was the first time that California was 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. The 2019 vintage is notable for its high quality, elegant wines, with excellent color and balanced structure.

BLEND

TA
.62g/100ml

pH
3.65



ALCOHOL
15.5%

BARREL REGIMEN
100% barrel aged in 30% new French oak and 10% American oak, for 15 months



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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