



Francis Ford Coppola
DIRECTOR'S CUT

2019 SAUVIGNON BLANC

Alexander 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

Lemongrass, tropical fruits, grapefruit

FLAVORS

Honey, guava, and slight herbal notes with a dry finish

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.

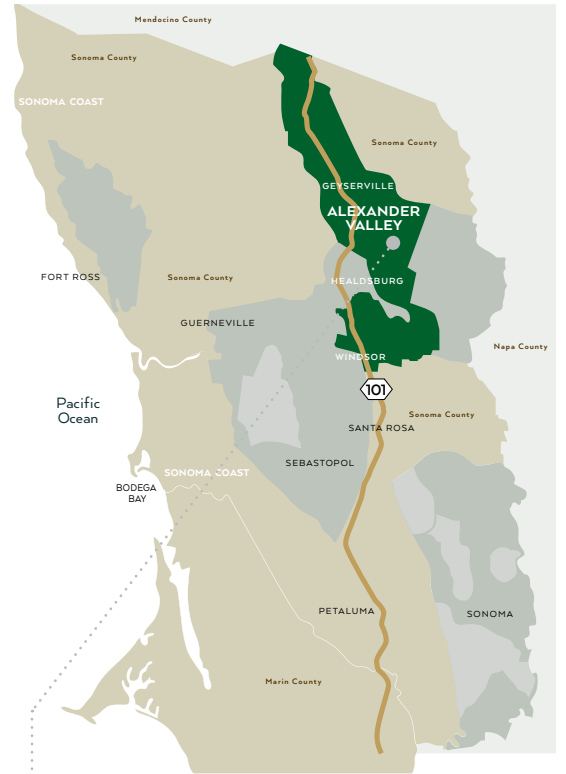
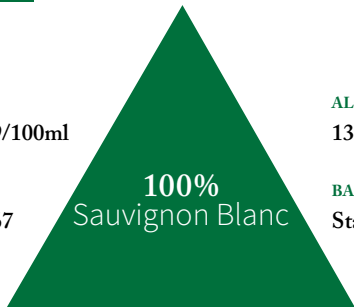
BLEND

TA
 .59/100ml

ALCOHOL
 13.5%

pH
 3.67

BARREL REGIMEN
 Stainless steel



Alexander Valley

Alexander Valley is an intriguing appellation, featuring a variety of soil compositions and distinct and different climates at its northern and southern reaches. Our Sauvignon Blanc is sourced from vineyards just east of the winery where rocky clay loam soils dominate, and a cooling fog descends upon the vineyard in the afternoon, producing extremely well balanced fruit that is both weighty and ripe, but also crisp in natural acidity.

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.

