

SEMILLION

Late Harvest

FRANCIS COPPOLA RESERVE

2006

Osborn Ranch
Alexander Valley

Francis Coppola Reserve

In keeping with the Coppola promise to make every visit to the winery memorable and unique, we've created the Francis Coppola Reserve label—limited production wines that showcase distinctive vineyards from Sonoma's renowned appellations, and special winemaking techniques in the case of our rare dessert wines. Our head winemaker, Corey Beck, hand-selects exceptional lots of fruit from these prestigious vineyards for crafting small-batch wines including a unique late harvest Semillion and Petite Sirah "Port." Because these wines are produced in such limited quantities, they are reserved exclusively for winery guests, wine club members and those who shop with us online.

The Label

To commemorate the special nature of these wines, our bottles feature a unique label design. A playful configuration of letters, which comprise the Coppola name, were created by, literally, tossing 3-dimensional pieces of type into the air and capturing them in flight, making this label a one-of-a-kind expression as prized as the wine in the bottle.

The Varietal

Semillion is not widely planted in California, nor is it a well-known varietal in the U.S. The Australians often blend Semillion with Sauvignon Blanc or Chardonnay to add dimension to their wines, but Semillion's real reputation was forged in France hundreds of years ago when an accidental delay in harvest inadvertently produced a wine so sweet and decadent, it became the favorite of all those who had tried it. Today, these dessert wines—called Sauternes—are highly collectible and fetch steep prices, because of the painstaking effort that goes into making them.

When Semillion grapes are left on the vine beyond the ordinary ripening period they are susceptible to mold called *Botrytis Cinerea*, also known as "noble rot." This rather unpleasant-sounding condition is the key to making this sweet dessert wine, as it is rot that causes the grapes to shrivel and turn into raisins. Once that happens, the grapes become highly concentrated, tremendously sweet and loaded with exotic flavors and aromas of peach, pineapple, passion fruit, honeysuckle and vanilla bean.

Osborn Ranch Vineyard

Our Semillion is grown in central Alexander Valley at Osborn Ranch, which is composed of gravelly clay loam and part of the long, narrow stretch of this appellation where fog rolls in every evening and lingers until morning. This damp, cool weather condition works perfectly to induce *Botrytis Cinerea*, which is the only way this dessert wine can be accomplished. In fact, the fruit grown at Osborn Ranch is cultivated exclusively for late harvest wines and therefore farmed using methods that promote this activity. Because Noble Rot eliminates the fruit's water content, wines made this way have inherently more sugar and a higher degree of concentration.

Our Osborn Ranch fruit is watched continuously during the harvest season and hand-selected clusters of grapes are removed only when they are sufficiently shriveled from botrytis. It takes a long time to complete our Semillion harvest because we must make so many different passes through the vineyard. Late harvest Semillion takes longer to ferment than traditional wine as well, because of the high sugar content in the grapes. Once fermented, the wine has a substantial residual sugar level. Finally, our Semillion is aged in French oak for added complexity. Classic pairings with dessert Semillion include foie gras, fruit tarts, and bleu cheeses.

Blend: 100% Semillion; Alcohol: 13.5%; Aged: 24 months in 1-2 year old French oak barrels.

