

Syrah

FRANCIS COPPOLA RESERVE
2004

Dry Creek Valley

The Winery

Welcome to the beginning of the new Francis Ford Coppola (yet unnamed) winery. This is a great new chapter for us, one that will reveal what this property, currently a “work in progress,” is all about: a place where ideas, innovation, friends, family, having fun, and above all else a love of life are embraced and expressed in every detail.

Francis Coppola Reserve

From the start, our winemaking team wanted to create wines that celebrate Sonoma County, recognize its diverse wine-growing regions, and showcase the distinctive vineyards within each region. Francis Coppola Reserve achieves that goal. Francis Coppola Reserve wines are determined each vintage by our winemaker, Corey Beck, who hand-selects exceptional fruit for crafting small lots of varietal wines. Each lot is crushed, fermented and aged separately through the final blending stage to ensure the finished wine is worthy of the reserve title. Francis Coppola Reserve wines are made in limited quantities and are available only at the winery, through our wine club or online at www.ffcpresents.com.

The Label

No two wines are alike. Every wine reflects the individual character of where it was grown and the winemaker who nurtured it from vine to bottle. Francis Coppola Reserve expresses this individuality with equally artful labels. The varietals are graced with six different, playful configurations of the letters that comprise its spelling of the Coppola name. Each is a one-of-a-kind expression as prized as the wine in the bottle.

The Wine

Francis Coppola Reserve 2004 Syrah Dry Creek Valley is co-fermented with a small percentage of Viognier—just as it is in the Rhône Valley, where both grapes prospered for centuries before being cultivated in America. This helps set our Syrah’s gorgeous, bright-magenta color and enhances its alluring perfume of dark plum, raspberry, black currant, vanilla, pie spice, and hint of leather. Supple tannins wrap around dried plum and cherry flavors with a white pepper spice. Its long finish is exceptionally pleasing. This Syrah deserves its own menu, one that definitely includes roasted lamb over couscous, chicken cooked in red wine, or pasta tossed with homemade pesto. Alcohol: 14.3%; RS: dry; Aged in French oak for 18 months (40% new).

The Vineyard

The fruit for our 2004 Syrah came from well-established vineyards in the southern Dry Creek Valley. Bordering the Russian River Valley, this area offers a distinctive blend of warmer Dry Creek Valley temperatures with the Russian River Valley’s cooler, marine-influenced climate and alluvial soils. An onshore flow of marine influence creeps in daily from the latter, cooling the ambient temperatures and raising the relative humidity in the late afternoon. The overall climate of this area is comprised of warm days in the high 80s and cool nights in the high 50s, resulting in a growing season that accentuates the jammy, dark berry flavors of Syrah. Well-drained soils further enhance the dark berry flavors of the Syrah and lend a typical Dry Creek Valley spiciness to the wines.

