

FRANCIS COPPOLA

DIAMOND COLLECTION

"We truly aspire to the highest quality in all we do, and nothing is more important to these goals than what we do in the wine industry. Our wine maker, Corey Beck, is the magician presiding over the great Francis Ford Coppola wines in Sonoma County."

—Francis Ford Coppola

2007 SILVER LABEL MONTEREY COUNTY PINOT NOIR

Since its inception, the Francis Coppola Diamond Collection has been an expansive endeavor to create consistently high-quality wines that are pure expressions of each varietal. We seek out vineyard sites across California, which ensure superior grapes year-after-year, and we employ precise winemaking techniques to showcase the character of our fruit. This enterprise has become a true labor of love. We invite you to share it with us.

WINEMAKER'S NOTES

Our Pinot Noir grapes are harvested in the early morning hours, crushed, and then cold soaked for 48 hours to elicit color and aromas. During fermentation, the grapes are punched down four times a day to intensify flavors and extract tannin. Then, the wine is aged in small French oak barrels.

Monterey experienced an outstanding 2007 season. Budbreak occurred later than normal due to a cold winter; however, in spite of the chilly temperatures there was little precipitation. As a result, the vines were not vigorous and produced fewer and smaller fruit clusters. The benefit of having reduced amounts of fruit is that the grapes become tremendously concentrated. In addition to having well-endowed flavor, the fruit is nicely balanced by a crisp acidity. Our 2007 Pinot Noir is not only dark and bigger bodied, it displays a rich perfume and delivers long, intense flavors. A good match for beef bourguignon, lamb chops or wild mushroom ravioli.

TASTING PROFILE

Appearance Deep purple garnet
Aromas Strawberry jam, wild raspberries and rose petals
Flavors Cranberry, raspberry, cherry and allspice



Corey Beck, Winemaker



<i>Appell.</i>	
<i>Blend</i>	100% Pinot Noir
<i>Alcohol</i>	13.4%
<i>Total Acid</i>	.60
<i>pH</i>	3.57
<i>Barrel Regimen</i>	New and used French oak
<i>Released</i>	May 2008
<i>Suggested Retail</i>	\$18.00

