

FRANCIS COPPOLA DIAMOND COLLECTION

2005 GOLD LABEL CHARDONNAY

Francis Coppola Diamond Collection Gold Label Chardonnay 2005 is made entirely with grapes grown in Monterey—a region renowned for its superb conditions for growing cool-climate wine varieties. Our 2005 Chardonnay is sophisticated and elegant—more crystal than glass, more platinum than silver, more Manhattan than Vegas—making it a stylish beverage to enjoy as an aperitif or with a meal. Serve it with everything from bread and cheese to rich seafood dishes and creamy pasta sauces.

Every Francis Coppola Diamond Collection wine is made with grapes grown in California regions best suited to each varietal. We develop strong, enduring relationships with growers in each region to ensure the highest-quality fruit. Our winemakers work hand-in-hand with each to control the smallest to the largest of vineyard details and throughout the growing season spend considerable time in each vineyard, especially towards harvest when the grapes begin to reach maturity. When it's time to pick, all of our decisions are based on flavor. The grapes are then made into wine using precise techniques to showcase the varietal character of each wine.

Winemaker's Notes

We source our Chardonnay grapes entirely from distinctive vineyards in Monterey. One, near the Gabilan Mountain range, is comprised of loamy sand, which offers ideal drainage to produce grapes with tremendous flavor concentration. A second vineyard, located in Arroyo Seco, benefits from its valley floor position where its relatively cooler temperatures are perfect for growing Chardonnay.

The 2005 vintage was long and cool—you can't ask for better conditions for Chardonnay. In fact, 2005 is considered the best white grape vintage of the past decade for Monterey, which is quickly apparent in the high-quality of our 2005 Chardonnay.

Our Chardonnay is produced by pressing whole clusters. Fermentation is split between barrel fermentation in French oak and stainless steel-tank fermentation. The former is followed by secondary malo-lactic fermentation that contributes a creamy texture to our wine. The latter is used to retain a crisp acidity and supplies a vibrant citrus essence on the finish.

Tasting Profile

- Appearance: Golden sunshine
- Aromas: Tropical fruit mingling with pears
- Palate: Cantaloupe, crisp apple, and oak with a subtle hint of vanilla and crème brulee on the finish



Corey Beck, Winemaker



APPELLATION:	Monterey
BLEND:	100% Chardonnay
ALCOHOL:	13.61%
TOTAL ACID:	.62
PH:	3.45
BARREL REGIMEN:	9 months in French oak
RELEASED:	March 2006
SUGGESTED RETAIL:	\$15.00

