

# 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*

## 2006 IVORY LABEL CABERNET

The 2006 vintage is special because it marks the first year we made our Diamond Collection wines at our new home in Sonoma County. The Coppola family purchased the Sonoma winery in March, making it possible for us to crush right here on the premises when harvest was upon us. Having our very own winemaking facility not only heightens the quality of our wines, it fills us with a sense of pride and accomplishment, and fulfills our longtime goal of being able to give our hallmark Diamond wines a home.

### WINEMAKER'S NOTES

This is our second year producing Diamond Collection Cabernet Sauvignon. For a decade we've bottled Claret—a robust red blend largely comprised of Cabernet—but we wanted to offer a single varietal Cabernet Sauvignon as well in order to show off the elegance of our grapes.

We combine fruit from appellations as far north as El Dorado and as far south as Paso Robles, where soils range from sandy clay loam to black volcanic obsidian. Likewise, some of our vineyards experience a unique diurnal temperature pattern; extremely hot days are tempered by very cool nights, which slows the ripening process and enhances the flavor and complexity of the fruit.

The 2006 growing season was long and cool, allowing the grapes to hang on the vine weeks longer than usual. As a result, this wine has immense concentration, rich color, and profuse aromatics that give way to layers of enduring flavor.

### TASTING PROFILE

*Appearance* Dark garnet

*Aromas* Currants, raspberry, vanilla

*Flavors* Plum, black cherry, anise, cloves



*Corey Beck, Winemaker*



<i>Appellation</i>	California
<i>Blend</i>	100% Cabernet Sauvignon
<i>Alcohol</i>	13.8%
<i>Total Acid</i>	.58
<i>pH</i>	3.81
<i>Barrel Regimen</i>	14 months in French and American oak
<i>Released</i>	February 2008
<i>Suggested Retail</i>	\$18.00

