

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 CELESTIAL BLUE LABEL MALBEC

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

Although Malbec is not all that well known in the U.S., it is common to blend small amounts of this varietal into Cabernet Sauvignon-based wines. In fact, this has been the tradition of great Bordeaux wines for centuries. More recently, Malbec has become Argentina's most prolific wine export, bottled as its own impressive single varietal.

Malbec is less tannic than Cabernet, but more so than Merlot, giving it a powerful structure but more immediate drinkability. Our Malbec was grown in several coastal vineyards, which have an abundance of afternoon sun, little wind, and well-drained soils. Similar to Cabernet, this varietal exudes rich, dark fruit flavors of currants and cassis, but there is an inherent note of minerality that makes it distinctly different. This quality coupled with French oak aging underscores the fruit with an alluring spice element all its own.

TASTING PROFILE

Appearance Bright garnet

Aromas Cassis, currants, earthy mineral tones

Flavors Cherry, plum, currants, allspice



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	100% Malbec
<i>Alcohol</i>	13.75%
<i>Total Acid</i>	.59
<i>pH</i>	3.73
<i>Barrel Regimen</i>	13 months in French oak
<i>Released</i>	January 2008
<i>Suggested Retail</i>	\$18.00

