

FRANCIS COPPOLA

DIAMOND COLLECTION

"With our Diamond Collection Merlot, I like to say that I taste family. Developing close relationships with grape growers is always a goal and we have been fortunate enough to work with the same core group of growers since our premier vintage in 1997. Together we uphold a commitment to showcase Merlot's lush, fruit-forward drinkability while bringing out the best of the grape's unique character. In doing so, we discovered that first year that blending in a small amount of Syrah gave our Merlot an added richness and complexity. While today we also blend in Petite Sirah to provide that extra element, the dedication to produce outstanding Merlot continues." —Corey Beck, Winemaker

FRANCIS COPPOLA DIAMOND COLLECTION 2007 MERLOT

The Francis Coppola Diamond Collection began in 1997 as an ambitious endeavor to make wines of character and complexity at an affordable price. Sourced from California vineyards that not only have proven track records but are also managed according to our rigorous standards, Diamond Collection wines are classic California expressions that offer fruit-forward, multi-dimensional flavor and immediate drinkability. Our illustrious lineup includes eleven single-varietal wines, plus our flagship red proprietary blend, Claret. These wines are a true labor of love—we invite you to share them with us.

WINEMAKER'S NOTES

With Merlot, the objective is to create a wine that has structure and complexity, but soft, smooth tannins. We find that sourcing fruit from several different appellations works best to give us a Merlot that exudes multiple layers of flavor and a nice seductive texture. We also blend in small amounts of Syrah and Petite Sirah to achieve a richer color. Grapes that come from Napa provide weight, sweet fruit flavors and the intense aromatics of fresh berries while the Sonoma fruit contributes natural acidity to create more balance and finesse. Monterey County grapes provide concentration; a result of the well-drained sandy loam soils that characterize the region.

The 2007 vintage got underway earlier than most years as a result of a premature bud break caused by the warm, late winter. Then, the season lasted longer than normal because of prolonged moderate temperatures. These conditions are ideal for creating physiologically perfect fruit, which is why winemakers have declared this one of the best vintages of the decade. Endowed with great concentration, a seductive texture, and sweet fruit impressions, this wine also boasts provocative notes of toasty vanilla imparted by French oak barrel aging.

TASTING PROFILE

Appearance Dark magenta
Aromas Blueberries, cherries, dark chocolate
Flavors Plums, blackberries, currants, vanilla



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	86% Merlot, 9% Petite Sirah 5% Syrah
<i>Alcohol</i>	13.81%
<i>Total Acid</i>	.56
<i>pH</i>	3.79
<i>Barrel Regimen</i>	16 months in French oak
<i>Released</i>	March 2009
<i>Suggested Retail</i>	\$18.00

