

## 2006 DRY CREEK VALLEY ZINFANDEL



*“Winemaking and filmmaking are two great art forms that are very important in the development of California. They both start with raw ingredients—in the case of wine, the land and the grapes, and in the case of film, the script and the actors’ performances. The winemaker takes these raw materials and ferments and blends. He says ‘yes’ to this batch, ‘no’ to that one. The director does the same thing: a series of yes’s and no’s, from casting and costuming to edits and sound mixes. In both cases, you have to start with top notch raw materials—whether it’s the land or a script.”- Francis Ford Coppola*

### FILMMAKING AND WINEMAKING INTERSECT IN SONOMA

When Francis Coppola chose Sonoma County as the home for his new Rosso & Bianco winery, he did so because of the area’s beauty and winemaking potential. By selecting Sonoma, Francis provided our winemaker Corey Beck, a Sonoma native, the opportunity to make wines with grapes grown in his own proverbial backyard. Director’s Cut wines are the result—appellation-designated wines from Sonoma’s diverse and distinctive appellations.

### DRY CREEK VALLEY

There are two methodologies for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices, which includes the dry-farming of head-trained, spur-pruned vines, that are quite mature and severely thinned in the spring to produce low yields. The other employs more modern methods, including bilateral cordon, spur-pruned on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel grapes from vineyards on the benchlands and hillsides, which are farmed both ways. The combination of the area’s climate, our vineyard sites, and the two types of farming methods used produces excellent fruit with intensely concentrated flavor.

### VINTAGE PROFILE

The 2006 vintage was extremely long. We started picking white grapes on August 29th and did not complete the harvest of red grapes until the first of November. Most striking, however, was that nature never forced our hand to pick—we experienced no rain whatsoever during the months of September and October, so we were able to let the fruit hang on the vine as long as needed to develop full maturity, excellent tannin structure, and ripe, juicy flavors.

### WINEMAKER’S NOTES

To ensure that we get the maximum amount of color and flavor from our Zinfandel grapes, we use a variety of techniques, which include fermentation in open-top fermenters for eight days with several punch downs a day. We also blend in small amounts of Petite Sirah for added structure. The wine was aged in French oak barrels, which adds nuances of vanilla as well as a wonderful toasted spice character. Intense aromas of cherry, black currant, and rum raisin are followed by deep, rich flavors of sweet strawberry jam and briary blackberries. 14 months in French oak: 50% new, 50% 1-2 years old; Blend: 91% Zinfandel, 9% Petite Sirah; 14.56% alcohol.