

Viognier

FRANCIS COPPOLA RESERVE

2007

Lily's Vineyard
Russian River Valley

The Winery

Francis Ford Coppola Presents Rosso & Bianco Winery—established in 2006 in Sonoma, California to celebrate wine, food and adventure. Our winery is a place where guests can enjoy new wine experiences, have fun with friends and family, be entertained and savor life's simple pleasures.

Francis Coppola Reserve

In keeping with the Coppola promise to make every visit to the winery memorable and unique, we've created the Francis Coppola Reserve label—limited production wines that showcase distinctive vineyards from Sonoma's renowned appellations. Our head winemaker, Corey Beck, hand-selects exceptional lots of fruit from these prestigious vineyards for crafting small-batch wines exclusively for winery guests, wine club members and those who shop with us online. Each lot is crushed, fermented, and aged separately through the final blending stage to ensure the finished wine is worthy of the 'Reserve' title.

The Label

To commemorate the special nature of these wines, our bottles feature a distinct label design. Six different playful configurations of letters, which comprise the Coppola name, were created by, literally, tossing 3-dimensional pieces of type into the air and capturing them in flight. Each is a one-of-a-kind expression as prized as the wine in the bottle.

Lily's Vineyard

Situated only a few miles from the Pacific Ocean, the Russian River Valley is heavily influenced by the cool, foggy coastal climate. Our Viognier originates in Lily's Vineyard, which is located in the heart of the Russian River Valley. The vineyard terrain is composed of sandy clay loam soils, which is a defining characteristic of the entire region. Marked by an outcropping of undulating hills, Lily's Vineyard utilizes specialized trellis systems that maximize air flow and capture of the sun. This is important in a cool climate such as this one because there is a pervasive fog—and subsequently excess moisture—that requires moderation by sun exposure. However, because nighttime temperatures are thirty to forty degrees less than daytime temps, grapes here have the ability to accumulate concentration by ripening over a longer period of time. Likewise, the cooler weather helps the grapes retain their acidity. As a result, our Lily's Vineyard Viognier strikes a lovely balance between rich, ripe fruit and crisp, natural acidity, which is often hard to achieve in warmer climates.

The Wine

Our grapes are harvested in the early morning hours because cool temperatures ensure that the fruit retains its essential acidity. Likewise, the grapes are crushed and fermented at a cool temperature to protect the delicacy of this varietal. Finishing occurs in stainless steel so that the resulting wine maintains a soft, silky texture, beautiful floral aromas and bright juicy flavors of passion fruit, candied citrus peel and spice.

Blend: 100% Viognier; Alcohol: 13.5%; Aged: Stainless steel.

