

SHIRAZ

CALIFORNIA



Francis Coppola grew up with wine on the family table, not surprising given that his grandfather and uncles made their own wine. In fact, Francis's grandfather Agostino bought grapes shipped from California by train and turned them into wine in the basement of his New York apartment in concrete fermenters he built himself. According to Uncle Mikey, these weren't fancy wines, just pleasant, easy-drinking wines. Our Francis Ford Coppola Presents Shiraz is made in the same spirit—a wine for everyday life.

“One of my favorite projects this last year has been creating the new image of Rosso & Bianco wines and planning the renovation of our new Sonoma County winery. Rosso and Bianco are, by the way, my Uncle Kiki’s (opera composer and conductor Anton Coppola) favorite everyday wine. I wanted to give these wines a permanent home, and so I have bestowed on my new facility in Sonoma the name, Francis Ford Coppola Presents, Rosso & Bianco Winery!” –Francis Ford Coppola

Rosso Shiraz 2006 is ultra-fruity, lush and juicy. Its very moderate tannins make it incredibly food-friendly, so it’s easy to pair with anything from herb encrusted pork tenderloin or grilled lamb chops to macaroni & cheese or a spinach and Roquefort salad.

TASTING PROFILE

Appearance: Deep purple-magenta

Aroma: Jammy blackberries and raspberries mixed with exotic spices and a hint of leather

Flavor: Juicy flavors of crushed wild berries, vanilla bean, and cinnamon build on a long, luscious finish.

WINEMAKER’S NOTES

- To achieve a lush, supple texture, we source fruit from old dry-farmed vineyards in Lodi, which is one of the only California viticultural areas with an Integrated Pest Management program designed to reduce the use of pesticides and herbicides in the vineyard. These grapes are blended with fruit from Paso Robles, which gives the wine its intense berry and spice flavors.
- By using both French and American oak barrels, we achieve more complexity of flavor; French oak imparting a vanilla character, American oak working to sustain the spicy qualities already prevalent in Shiraz.

Corey Beck, Winemaker

WINEMAKING ANALYSIS

Blend: 95% Shiraz (Syrah), 5% Viognier

Appellation: California

pH: 3.7

Total Acid: .58g/100ml

Alcohol: 13.7%

Suggested Retail Price: \$11

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