



2008 SOFIA ROSÉ

Francis Coppola Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, Sofia Rosé is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

VINEYARD NOTES

The fruit for our rosé is grown in the cool vineyards of Monterey County, where the growing seasons are typically long and the soils impart upon the grapes a lovely floral characteristic. Despite tricky weather in 2008, where excessively cold temperatures reduced the size of the crop, the Syrah and Grenache harvested for this wine was intensely concentrated because the vines were able to send all of their energy and nutrients to a smaller amount of fruit. So, despite uncooperative weather, our Sofia Rosé demonstrates beautiful aromatic fruit flavors and a zesty personality.

WINEMAKER'S NOTES

We typically harvest the grapes for our Sofia Rosé at a lower brix to ensure we get a light wine that pairs elegantly with food. Immediately after being picked, the grapes are brought into the winery, crushed and de-stemmed. For color extraction, the grapes are cold-soaked for 48 hours before the juice is separated from the skins. Then, we ferment at a cool temperature in order to retain the crisp acidity that is critical for this style of wine.

TASTING NOTES

The 2008 Sofia Rosé displays a bright pink hue and an enticing perfume of crushed raspberries, rose petals, and tea leaves. Bright and refreshing on the palate, this wine offers delicate flavors of strawberries, red cherries, ginger, and candied orange peel.



APPELLATION:	Monterey County
BLEND:	Syrah and Grenache
ALCOHOL:	12.3% by volume
STYLE:	Dry
SUGGESTED RETAIL PRICE:	\$17.00

