

## 2007 *Votre Santé* Chardonnay

“My father’s mother, Maria Zasa, was an Italian born in Tunisia, a French protectorate at the time. It was a treat to grow up with a grandmother who spoke English, Italian, Arabic and French. I remember the little French songs she would sing to us about the marionettes, and also her toast when she was about to sip a glass of wine. She would always say, ‘à votre santé’ - to your health.”

- FRANCIS FORD COPPOLA

### A TOAST TO FRENCH TRADITIONS

Behind every Coppola wine there is a very personal story. Our *Votre Santé* wines pay tribute to Francis Coppola’s grandmother, Maria Zasa, who would toast with the traditional French phrase, ‘à votre santé,’ each time she raised her glass. So, it seemed only fitting to craft our new wines in the classic French manner. A nod to the great wines of Burgundy, *Votre Santé* presents delicate expressions of two classic varietals. Grown along the cool Sonoma Coast, *Votre Santé* Pinot Noir and Chardonnay are crafted in a refined, graceful style, light in body and very food friendly.

### WINEMAKING TECHNIQUES

Over the years, California winemakers began using Dijon clones to produce wines in the classic Burgundian style. We use a mix of Dijon and California clones, along with similar winemaking techniques. Our Chardonnay offers a distinct mineral quality, and we whole-cluster press to retain the freshness of the fruit and minimize phenolic extraction. The juice is fermented in stainless steel in order to preserve the fruit’s natural acidity, and a portion is briefly aged in small, one and two-year-old French oak barrels to impart subtle nuances without overwhelming the purity of the fruit.

### FLAVOR PROFILE

Our 2007 *Votre Santé* Chardonnay presents a lovely balance of vibrant fruit, minerals and crisp acidity. Elegantly textured and long on the finish, the wine leads with aromas of green apple, lemon and orange blossom. The palate presents delicate flavors of citrus with mineral highlights.

APPELLATION: Sonoma Coast

BLEND: 100% Chardonnay

ALCOHOL: 13.5%

TOTAL ACID: 0.60

pH: 3.41

BARREL REGIMEN: 3 months in one- and two-year-old French oak barrels

  
*Santé*

