

COPPOLA

ROSSO & BIANCO

Wine for EVERYDAY *Life*

My family has always made wine. To hear it from my father Carmine, these were not fancy wines; they were everyday wines, wines that were on the dinner table each night. Our Rosso and Bianco are made in the same spirit – wines for everyday life.

Francis Coppola

2013 ROSSO & BIANCO CHARDONNAY

Our 2013 Rosso & Bianco Chardonnay offers vibrant fruit flavors, aromatic spice notes, and a juicy mouthfeel that finishes light and crisp from stainless steel fermentation. This technique, rather than using oak barrels, lets the pure fruit flavors shine through and gives our wine a freshness that makes it extremely versatile with food.

TASTING PROFILE

Appearance: Straw yellow

Aromas: Melons, guava, honey and spiced pears

Flavors: Apples, tropical fruit, tangerines and lemon

WINEMAKER'S NOTES

- The fruit for this wine is sourced from two cool climate appellations: Monterey and Mendocino. Both of these areas experience extended growing seasons due to mild daytime temperatures, brisk evening temperatures and a prevailing fog that rolls in off the coast.
- 2013 was an excellent vintage across California because the lack of precipitation helped create more concentrated and aromatic fruit with terrific body and balance.
- By fermenting and finishing the wine exclusively in stainless steel, we're able to create a lighter-bodied wine with more vibrant fruit impressions, which oak barrels tend to mask. This method also helps retain the fruit's natural acidity, which creates a more balanced, food-friendly wine. This year's rendition pairs really well with hard cheeses and toasted nuts and always goes great with appetizers.



Corey Beck
Corey Beck, Winemaker

WINEMAKING ANALYSIS

Blend: 100% Chardonnay

Appellation: California

Alcohol: 13.0%

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www.FrancisFordCoppolaWinery.com

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