

FRANCIS COPPOLA

DIAMOND COLLECTION

"The inspiration for the Diamond Collection was a bottle of 1906 Claret we found in the cellar of the Napa Valley property we purchased in 1975. I designed a new label reminiscent of this old bottle and created the Diamond Collection Black Label Claret, which is our company's most recognized offering. Today, Diamond Collection includes 13 varietals, each identified with a brightly colored label. The quality and authenticity of Diamond Collection is extremely important because we are a family company and our name is on the label. As such, you can trust that we'll always give you the very best."

—Francis Ford Coppola

FRANCIS COPPOLA DIAMOND COLLECTION 2013 GOLD LABEL CHARDONNAY

Diamond Collection wines are classic California expressions that offer fruit-forward, multi-dimensional flavor and immediate drinkability. Our Chardonnay grapes come from two distinct vineyards in Monterey: one near the Gabilan mountain range where the sandy loam soils result in a higher degree of flavor concentration; the other in the Arroyo Seco, where the temperatures remain relatively cool and the fruit maintains a crisp acidity. When we blend the wine from these two regions together, we achieve a lovely balance and greater complexity.

WINEMAKER'S NOTES

In the cellar, we stir the lees on a regular basis to achieve a more complex mouthfeel, and each lot is tasted independently once or twice a month to see when the development is just right. Another technique used in crafting this wine is keeping part of the wine in stainless steel and placing the other half in medium-toast oak barrels. This gives the wine subtle wood nuances without overpowering the more delicate flavors.

2013 was an excellent vintage across California. There was very little rain that year and temperatures never got excessively warm for any period of time. Plus, we got extra hangtime this season, harvesting a week and a half later than the year before. Our 2013 Chardonnay exhibits excellent body and a silky mouthfeel. The mid-palate shows supple, generous length and great flavor intensity with a persistent and clean finish from the crisp natural acidity.

TASTING PROFILE

Appearance Straw
Aromas Butterscotch, toasted almonds, and apricots
Flavors Melon, pear, and citrus fruits

Appellation Monterey County
Blend 100% Chardonnay
Alcohol 13.5%
Total Acid .62g/100ml
pH 3.44
Barrel Regimen 7 months French oak
Released April 2014



Corey Beck, Winemaker