



2023
PINOT NOIR
Sonoma Coast

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES IN A HIGHLY REFINED STYLE WELL-SUITED TO FINE CUISINE AND PREMIUM WINE LISTS.

AROMAS Fresh Blackcurrent, Plum, Cinnamon

FLAVORS Red Cherry, Raspberry, Violet

WINEMAKER'S NOTES

The 2023 vintage was marked by a later-than-usual budbreak, which fostered even shoot growth and exceptional vine balance. The extended hang time, combined with consistently optimal weather throughout the growing season, allowed for profound development of flavor, aroma, and structure. As a result, the 2023 vintage is poised to be truly outstanding, offering wines of remarkable richness, poise, and vibrancy, with impressive depth and aging potential.

BLEND

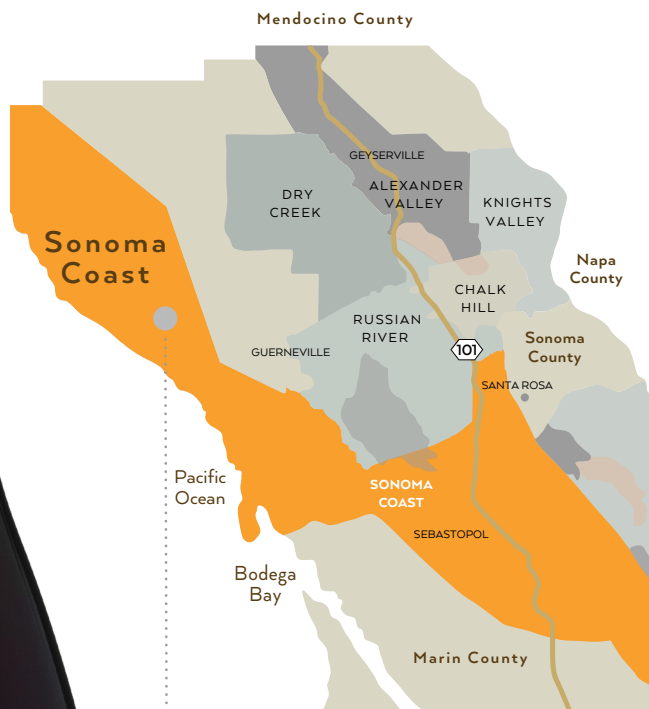
TA
.54g/100ml

pH
3.42

ALCOHOL
14.5%

100%
Pinot Noir

BARREL REGIMEN
33% aged in new French oak barrels, remainder aged in new Hungarian barrels, and one- and two-year old French barrels.



Sonoma Coast

The Sonoma Coast encompasses the entire Sonoma County coastline, which extends from the Carneros appellation in the south to the Russian River Valley appellation in the northeast. Because its climate is strongly influenced by the Pacific Ocean, temperatures remain relatively cool throughout the growing season.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.



FRANCIS FORD
COPPOLA
WINERY