



2021 CABERNET SAUVIGNON *Sonoma County*

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.

AROMAS Toasted Oak, Cocoa, Wild Berries

FLAVORS Rich Blueberry, Mocha, Baking Spices

WINEMAKER'S NOTES

The 2021 vintage started off cold and dry. When bloom came around, we saw record heat spikes along with windy cold weather. These inconsistent weather patterns impacted the crop set which created a lighter crop overall. Once we got to set, we saw textbook growing conditions with mild to warm weather, perfect weather to ripen the crop and develop phenolic concentration and flavor. Due to the third year of being in a drought, some properties ran out of water early. With the lighter crop and lack of water, we started the harvest earlier in August and finished before Halloween. Overall, it was a nice harvest that made for beautiful, concentrated wines.

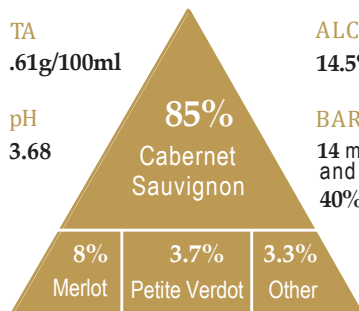
BLEND

TA
.61g/100ml

pH
3.68

ALCOHOL
14.5%

BARREL REGIMEN
14 months French and American oak,
40% new oak



Sonoma County

Sonoma County is one of only a few appellations in the world that offers a diverse range of climate where both cool climate varietals such as Chardonnay and Pinot Noir and warm weather varietals like Cabernet Sauvignon and Merlot can thrive.

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



FRANCIS FORD
COPPOLA
WINERY