



2025
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 Caramel, Cherry Pie, Bright Red Fruit

FLAVORS Cranberry, Cinnamon, Cherry

WINEMAKER'S NOTES

The 2025 growing season featured mild temperatures and an extended ripening period, allowing Pinot Noir grapes to develop flavor and complexity. Despite intermittent rainfall and a later harvest, careful vineyard management preserved fruit quality, resulting in a Pinot Noir with vibrant red fruit character, supple tannins, and an elegant, lingering finish.

BARREL REGIMEN

Aged for 9 months in French oak barrels, with a portion of new oak adding complexity and spice while preserving delicate fruit and silky texture.

BLEND

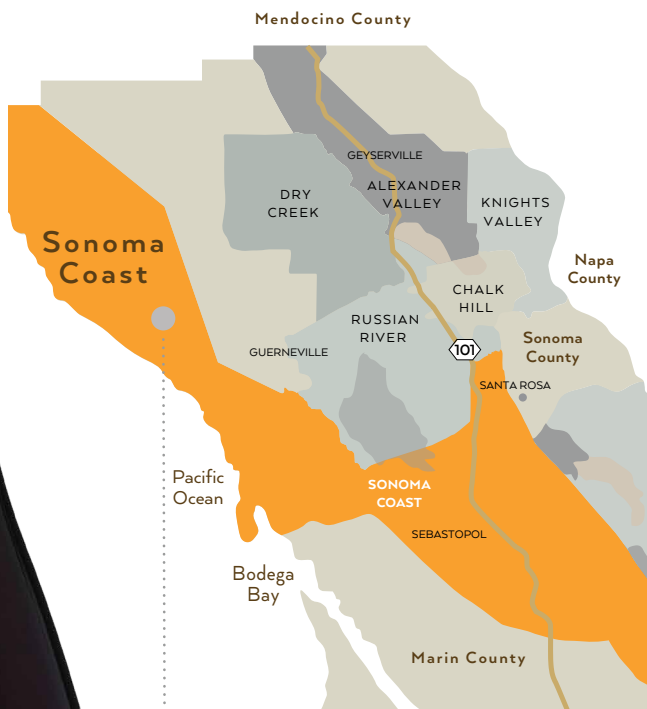
TA
5.5 g/L

pH
3.49

ALCOHOL
13.0%

RS
2.5 g/L

100%
Pinot Noir



Sonoma Coast

The Sonoma Coast is celebrated for its cool-climate growing conditions, shaped by refreshing Pacific Ocean breezes and coastal fog. These influences encourage slow, even ripening, producing wines with vibrant acidity, expressive fruit character, and refined elegance.

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