



2021 CABERNET SAUVIGNON

Alexander Valley

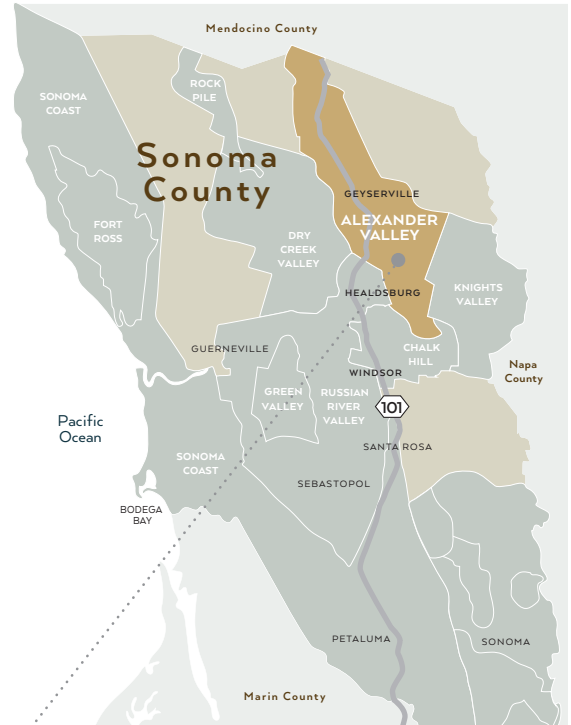
DIRECTOR'S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS Chocolate Biscotti, Blackberry, Bramble, Anise

FLAVORS Dark Cherry, Blueberry, Blackberry, Toast

WINEMAKER'S NOTES

The 2021 vintage started off cold and dry. Initially inconsistent weather patterns created a lighter crop, but mild to warm weather later provided perfect conditions to develop concentration and flavor. Overall, a very nice harvest producing beautifully concentrated wines.



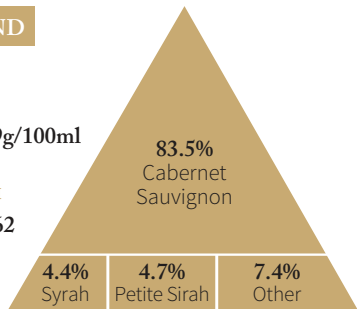
Alexander Valley

Alexander Valley is a long, narrow appellation with two distinct climates and a variety of soil compositions, including volcanic soils on the eastern hillsides, rocky clay loam at the western edge, and alluvial gravel on the valley floor. The southern portion of the appellation nearest the coast is cooler, while vineyards in the northern part of the appellation are warm during the day, yet chilly in the evening. We source our Cabernet Sauvignon from several sites, each contributing unique flavor characteristics.

BLEND

TA
.59g/100ml

pH
3.62



ALCOHOL
14.5%

BARREL REGIMEN
100% Barrel aged for 15 months. 40% new barrels, 35% French oak, 5% American oak

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

www.FrancisFordCoppolaWinery.com

©2024 Francis Ford Coppola Winery, Geyserville, Sonoma County, CA | Enjoy Responsibly | All rights reserved