

# PETITE SIRAH

FRANCIS COPPOLA RESERVE

2006  
Dry Creek Valley  
Ruby's Vineyard

## Francis Coppola Reserve

In keeping with the Coppola promise to make every visit to the winery memorable and unique, we've created the Francis Coppola Reserve label—limited production wines that showcase distinctive vineyards from Sonoma's renowned appellations, and special winemaking techniques in the case of our rare dessert wines. Each vintage, our head winemaker, Corey Beck, determines which varietals and vineyards outperformed the rest. Exceptional lots of fruit are hand-selected for crafting small batches of these Reserve wines, which include a unique late harvest Semillon and Petite Sirah Port. Because these wines are produced in such limited quantities, they are reserved exclusively for winery guests, wine club members and those who shop with us online.

## The Label

To commemorate the special nature of these wines, our bottles feature a unique label design. Six different playful configurations of letters, which comprise the Coppola name, were created by, literally, tossing 3-dimensional pieces of type into the air and capturing them in flight. Each is a one-of-a-kind expression as prized as the wine in the bottle.

## The Varietal

Petite Sirah is a powerhouse red grape that makes dark, inky wines that are peppery, heavy on the tannin and chock full of delicious blackberry flavors. Because of its heady nature, this varietal is ideal for producing a Port-style wine, which is produced by stopping fermentation while there is still sugar left in the wine and then adding grape brandy to the tank. The resulting wine becomes higher in alcohol, as you may well imagine, and well suited for aging. Ports made from Petite Sirah typically offer juicy flavors of baked blackberry pie, sugared plums and sweet black cherries as well as notes of dark chocolate and seasoned wood.

## The Wine

Our Petite Sirah is grown in Dry Creek Valley. This appellation has a diversity of microclimates and soil variations, which enables it to accommodate many different grape varietals. Petite Sirah ripens beautifully in the warm northern section of the region and gathers much complexity due to the soil composition. After harvest, our grapes are placed in special tanks. When about half of the natural sugar in the grapes has been converted to alcohol, clear grape spirit is added to the wine, which causes the yeasts in the wine to die off. This effectively causes fermentation to cease, thereby creating a sweet wine. The port is then placed in small oak barrels for an extended cellaring period in order to subdue the tannin and heighten the flavor complexity. Pair our Petite Sirah Port with chocolate or toffee desserts, hard or bleu cheeses, and toasted nuts for a decadent after dinner treat.

**Blend: 100% Petite Sirah; Alcohol: 17.5%; Aged: 24 months in 50% new French oak barrels, 50% 1-2 year old barrels.**

