

# FRANCIS COPPOLA

DIAMOND COLLECTION

*"Our prize offering... a new, ultra premium, Francis Ford Coppola Black Label Claret. This label honors the first California Cabernet blended in a Bordeaux style done by Gustave Niebaum in 1910. This newly-designed label and package are designated "1910 type" after one of the classic California blends of 1910. This is truly timeless quality in a classic blend style, available at a price my friends can afford."*

—Francis Ford Coppola

## FRANCIS COPPOLA DIAMOND COLLECTION 2007 CLARET

Claret is a term that was originally coined by the British to describe Cabernet Sauvignon-based wines such as Bordeaux, or those made in a similar style. We use all five Bordeaux varietals in our blend—Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot—and harvest grapes from Napa and Sonoma as well as the warmer El Dorado region. This combination of climates creates a rich complexity and exquisite balance.


### WINEMAKER'S NOTES

As of last year, we've been able to include estate-grown Merlot and Cabernet Franc in the blend, which also includes Cabernet Sauvignon from Napa, Sonoma, and El Dorado Counties. The small amounts of Malbec and Petit Verdot we add help to strengthen color, weight, and structure.

The 2007 vintage got underway earlier than most years as a result of premature bud break. This occurred because of an unseasonably warm winter. The season lasted longer than normal as well because of prolonged moderate temperatures. These conditions were ideal for creating physiologically perfect fruit, which is why winemakers have declared this one of the best vintages of the decade. Our Claret is always elegant, but this year it's a true show stopper; lush with a beautiful tapestry of smooth tannins, intense flavor, and seductive aromas. When paired with classic dishes such as beef stroganoff, leg of lamb or potato gratin, you can create a sublime dining experience.

### TASTING PROFILE

*Appearance* Deep crimson  
*Aromas* Blackberries, plums, and vanilla cream  
*Flavors* Wild berries, cherries, spice, and mocha



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	82% Cabernet Sauvignon, 7% Petit Verdot, 4% Merlot, 4% Malbec, 3% Cabernet Franc
<i>Alcohol</i>	13.7%
<i>Total Acid</i>	.58
<i>pH</i>	3.73
<i>Barrel Regimen</i>	16 months in French oak
<i>Released</i>	January, 2009
<i>Suggested Retail</i>	\$20.00

