

FRANCIS COPPOLA

DIAMOND COLLECTION

"We truly aspire to the highest quality in all we do, and nothing is more important to these goals than what we do in the wine industry. Our wine maker, Corey Beck, is the magician presiding over the great Francis Ford Coppola wines in Sonoma County."

—Francis Ford Coppola

2006 RED LABEL ZINFANDEL

The 2006 vintage is special because it marks the first year we made our Diamond Collection wines at our new home in Sonoma County. The Coppola family purchased the Sonoma winery in March, making it possible for us to crush right here on the premises when harvest was upon us. Having our very own winemaking facility not only heightens the quality of our wines, it fills us with a sense of pride and accomplishment, and fulfills our longtime goal of being able to give our hallmark Diamond wines a home.

WINEMAKER'S NOTES

When people ask us where the best Zinfandel is grown, we aren't quite sure what to say because there are so many spectacular regions where this varietal thrives. Our Diamond Zinfandel captures the essence of several different appellations, which when blended together create this unique and complex wine.

From our Hog's Canyon vineyard in Paso Robles, fruit achieves a high level of concentration due to extremely low rainfall and summer temperatures that exceed 95°. At the other end of the appellation, we use a vineyard comprised of gravely clay loam soils similar to those of Australia's Barossa Valley.

Our Sonoma County vineyards provide exceptionally high-quality fruit, which ripens evenly and exudes immense character and flavor. To add an extra layer of complexity, we blend a small amount of Petite Sirah into the wine. This contributes to the wine's structure and lends a bit of tannin to balance out Zinfandel's inherently "jammy" nature.

TASTING PROFILE

Appearance Dark fuchsia
Aromas Briary blackberry, strawberry, toasted vanilla
Flavors Juicy plums, wild berries, sweet spices



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	95% Zinfandel, 5% Petite Sirah
<i>Alcohol</i>	13.89%
<i>Total Acid</i>	.58
<i>pH</i>	3.79
<i>Barrel Regimen</i>	14 months in French oak
<i>Released</i>	January 2008
<i>Suggested Retail</i>	\$16.00

