



Rosso & Bianco wines pay tribute to Francis Ford Coppola's Italian heritage and his belief that wine belongs at the family table. Crafted for everyday enjoyment, these approachable, food-friendly wines bring together California fruit character with the warmth, generosity, and easygoing spirit of classic Italian dining.

TASTING NOTES

- Color: Pale straw
- Nose: Apricot, pineapple, and wet stone
- Palate: Bright notes of tangerine, pear, peach, and lemon with a light body, lifted palate, and refreshing acidity

VINTAGE

The 2025 growing season began with average winter and spring rainfall, followed by consistently cool early-season temperatures. A gradual summer warming trend and cool evenings allowed the fruit to ripen slowly and evenly, resulting in a vibrant Chardonnay with bright character, expressive fruit, and exceptional balance.

WINEMAKING

Harvested at optimal flavor ripeness while maintaining balanced acidity, the grapes were picked during the cool nighttime hours and gently pressed upon arrival at the winery. Fermentation took place in 100% stainless steel at controlled cool temperatures to preserve delicate aromas, vibrant fruit flavors, and the wine's fresh, unoaked style.

VARIETAL

89% Chardonnay, 9% Muscat,
2% Pinot Grigio

APPELLATION

California

ALCOHOL

13.5%

TOTAL ACID

6.1 g/L

RS

3.9 g/L

PH

3.67