

Francis Coppola Reserve
2017 PETITE SIRAH
Dessert Wine
Dry Creek Valley

Francis Coppola Reserve

The connection between a vine and the soil it's planted in creates the essence of a wine. Francis Coppola Reserve wines are vineyard-specific creations produced in limited quantities from distinctive sites in Sonoma County. Our winemaking team hand-selects the best lots of fruit from each vintage that capture the unique qualities of these prestigious vineyards. From these selections we craft small-batch wines, which are reserved exclusively for winery guests, wine club members, and those who shop with us online.

Dessert Wine

Once the grapes are harvested, they are placed in special tanks and allowed to only partially ferment before a clear neutral brandy is added to the wine to stop fermentation from completely converting the sugar. This is what creates a sweet wine as opposed to a traditional dry table wine. Our Petite Sirah Dessert Wine is aged in small oak barrels for an extended cellaring period in order to ease the tannins and heighten flavor complexity.

Winemaker's Notes

The 2017 growing season began with a good deal of precipitation, but after a mild spring, temperatures increased and remained quite warm throughout summer and fall. The vintage delivered smaller than average clusters, which led to excellent concentration and high quality fruit. This varietal typically boasts nuances of black fruits and dark chocolate, but the flavors are transformed a bit through the fortification process, creating additional notes of butterscotch and baking spices.

Tasting Notes

Our limited production 2017 Francis Coppola Reserve Dessert Wine is a decadent experience because of the rich, lush character of the fruit. Gorgeous aromas of kirsch and blackberries mingle with notes of toffee and Asian Five Spice, the wine overflows with flavor intensity with nuances of figs, currants, cinnamon sticks and toasted wood. Enjoy our dessert wine with sweets such as Dulce de leche, flourless chocolate cake, flambéed cherry crepes, or strong cheeses like Stilton and aged Gouda.

Appellation: Dry Creek Valley

Blend: 100% Petite Sirah

Alcohol: 19%

Residual Sugar: 7.6%

Barrel Regimen: 20 months in French oak

