

The Wines of Francis Coppola

FRANCIS COPPOLA WINE CELLAR
SONOMA COUNTY
GEYSERVILLE, CAL

2024 PRIMITIVO

Winemaking has been a Coppola family tradition for several generations. So has making art and providing entertainment, from music and cinema to fine dining experiences and more. For Francis Ford Coppola, all these endeavors embody a celebration of life, merely designed with different tools. This wine's label, featuring Eleanor Coppola's handwriting, is based on the original label design from the Coppola family's first wines bottled in the early 1980s. Four decades later, the family's small wine endeavor is now an established wine legacy.

DRY CREEK VALLEY

The climate of the Dry Creek Valley is defined by its long, warm summer days and distinct coastal cooling. Positioned just close enough to the Pacific Ocean, evening breezes and morning fog pull through the coastal gaps to cool the vines, dropping daytime temperatures dramatically. This significant diurnal temperature swing slows down the ripening process, allowing our Primitivo grapes to build deep, concentrated flavors and mature their tannins beautifully while preserving a vibrant, natural acidity that keeps the wine balanced and fresh.

WINEMAKER'S NOTES

Picking decisions were made after extensive vineyard evaluations to ensure optimal ripeness. To preserve unique block profiles, individual vineyard lots were fermented separately. Tank pump-overs were adjusted daily based on sensory analysis to gently maximize color and aromatic extraction while refining the tannin profile. Lots were pressed within a few days of dryness and aged in a combination of new French oak and neutral oak barrels, undergoing two to three rackings prior to final blending and bottling.

TASTING NOTES

This wine displays a deep garnet color and offers highly expressive, luminous aromas of cinnamon, white pepper, allspice, and clove. On the palate, a full-bodied structure unfolds into succulent, ripe layers of blackberry, plum, and red fruit. Silky and melted tannins lend balance and harmony, providing a generous, warming mouthfeel that leads into a long-lasting, beautifully balanced finish. Savor on its own, or pair with rich pasta dishes, grilled lamb, or artisanal aged cheeses.

APPELLATION: Dry Creek Valley

BLEND: 100% Primitivo

ALCOHOL: 14.5%

TOTAL ACID: 0.58g/100mL

PH: 3.73

BARREL REGIMEN: Aged in a combination of new French Oak and neutral oak barrels for 6 months

FRANCIS FORD
COPPOLA
WINERY



www.FrancisFordCoppolaWinery.com

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