

FRANCIS COPPOLA DIRECTOR'S CUT

2023 CINEMA

Sonoma County

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS

Ripe Dark Cherry, Sweet Maple, Baking Spice

FLAVORS

Ripe Blackberry and Black Cherry

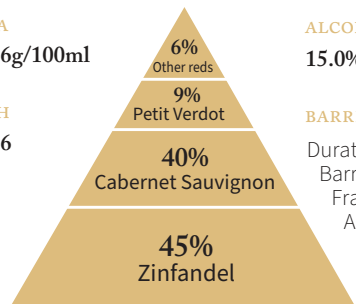
WINEMAKER'S NOTES

The 2024 vintage unfolds with vibrant layers of red and black fruit, led by Zinfandel and Cabernet Sauvignon from the rolling hills of Alexander and Dry Creek Valleys. Zinfandel brings lush raspberry and spice, while Cabernet lends depth and supple tannins. Petite Verdot adds its inky hue and floral lift, with a touch of other heritage reds rounding out the blend. The result is a beautifully balanced wine—bold, silky, and expressive of a cool, steady growing season.

BLEND

TA
.56g/100ml

pH
3.6



ALCOHOL
15.0%

BARREL REGIMEN

Duration in Oak: 17 months.
Barrel Origins:
France 71.501%,
American 19.866%,
Hungary 6.275%,
American/French Hybrid 2.353%



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Having made single varietal Cabernet Sauvignon and Zinfandel for many years now, we understand the diverse profiles of different selections, and have honed our expertise in creating Director's Cut Cinema using fruit that creates an exciting, bold, and harmonious blend each vintage.

With its unique wraparound label designed after a Zootrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zootrope collection.

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FRANCIS FORD
COPPOLA
WINERY