

FRANCIS
COPPOLA
 DIAMOND COLLECTION

2005 CELESTIAL LABEL MALBEC

"I was in Buenos Aires recently, thinking about writing a film that could be shot there. In the course of my stay, I had many great meals in restaurants, and really enjoyed the Argentine wine—Malbec noticeably. While seated at a cafe in Buenos Aires, I called our winemaker, Corey Beck, and he agreed that there was something wonderful about the Argentine Malbec, and we thought perhaps we could offer it as a new varietal of our Diamond Collection. I thought the color of the Argentine flag would be appropriate for the label, 'celestial blue', and that is the way the new Diamond Collection Malbec came about."



Francis Coppola

Since its inception, the Francis Coppola Diamond Collection has been an expansive endeavor to create consistently high-quality wines that are pure expressions of each varietal. We sought out vineyard sites across California, which would ensure superior grapes year-after-year, and we employ precise winemaking techniques to showcase the true character of our fruit. This enterprise has become a true labor of love. We invite you to share it with us.

WINEMAKER'S NOTES

Although Malbec is not all that well known in the U.S., it is common to blend small amounts of this varietal into Cabernet Sauvignon-based wines. In fact, this has been the tradition of great Bordeaux wines for centuries. More recently, Malbec has become Argentina's most prolific wine export, bottled as its own impressive single varietal.

Malbec is less tannic than Cabernet, but more so than Merlot, giving it a powerful structure but more immediate drinkability. Our Malbec was grown in several coastal vineyards, which have an abundance of afternoon sun, little wind, and well-drained soils. Similar to Cabernet, this varietal exudes rich, dark fruits, currants, and cassis, but there is an inherent note of minerals that makes it distinctly different. This quality coupled with French oak aging underscores the fruit with an alluring spice element all its own.

TASTING PROFILE

Appearance Vermilion red
Aromas Currants, cassis, and earthy mineral tones
Flavors Black cherry, plum, currants, vanilla, and nutmeg

<i>Appellation</i>	California
<i>Blend</i>	100% Malbec
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.50
<i>pH</i>	3.65
<i>Barrel Regimen</i>	50% new French oak, 50% 1-year old French oak
<i>Released</i>	March 2007
<i>Suggested Retail</i>	\$18.00



Corey Beck, Winemaker

