

FRANCIS COPPOLA DIAMOND COLLECTION

2006 SILVER LABEL PINOT NOIR

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

Our Pinot Noir grapes are harvested in the early morning hours, crushed, and then cold soaked for 48 hours to elicit color and aromas. During fermentation, the grapes are punched down four times a day to intensify flavors and extract tannin. Then, the wine is aged in small French oak barrels.

People are saying that 2006 could be the best Pinot Noir vintage in ten years, and I would have to agree. The wine has exceptionally dark color, which is not typical of this varietal. It exhibits explosive aromatics and impressive concentration, due in large part to the well-draining soils of our Monterey vineyards. Tannins are supple and the finish on this wine is extremely lengthy.

TASTING PROFILE

Appearance Garnet so deep it's almost purple

Aromas Crushed raspberries, cranberries, and wild lavender

Flavors Red, ripe cherries, cranberries, and an intriguing spice component.



Corey Beck, Winemaker



<i>Appellation</i>	Monterey County
<i>Blend</i>	100% Pinot Noir
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.55
<i>pH</i>	3.60
<i>Barrel Regimen</i>	New and used French oak
<i>Released</i>	March 2007
<i>Suggested Retail</i>	\$19.00

