

# FRANCIS COPPOLA

DIAMOND COLLECTION

## 2005 BLUE LABEL MERLOT

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

With Merlot the objective is to create a wine that has depth and weight, but soft, smooth tannins. We find that sourcing fruit from several different appellations works best to give us a Merlot which exudes multiple layers of flavors and a nice seductive texture. Grapes that come from Napa provide weight, sweet fruit flavors and the intense aromatics of fresh berries in our wine. Sonoma fruit contributes natural acidity to create more balance and finesse. And, Monterey County grapes provide concentration, which is the result of the well-drained sandy loam soils that characterize the region.

The 2005 growing season was long and cool, allowing the grapes to hang on the vine and mature longer. As a result, this Merlot rewards us with exceptional concentration and a beautiful, lengthy finish. To enrich the color, we blend in small amounts of Syrah and Petite Sirah. Then, we allow the wine to age in small French oak barrels, which lend lovely notes of sweet vanilla to this elegant, full-bodied Merlot.

### TASTING PROFILE

*Appearance* Deep red-purple  
*Aromas* Raspberries, red cherries, and mocha  
*Flavors* Currants, blackberries, plums, and vanilla



Corey Beck, Winemaker



<i>Appellation</i>	California
<i>Blend</i>	91% Merlot, 5% Syrah, 4% Petite Sirah
<i>Alcohol</i>	13.5%
<i>Total Acid</i>	.57
<i>pH</i>	3.69
<i>Barrel Regimen</i>	14 months French oak
<i>Released</i>	March 2007
<i>Suggested Retail</i>	\$18.00

