



2019 CABERNET SAUVIGNON

Alexander Valley

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

AROMAS

Ripe blackberry, juicy black currant, allspice, cinnamon, vanilla

FLAVORS

Juicy ripe blackberry, rich black cherry, allspice, star anise, coconut

WINEMAKER'S NOTES

A cool start to the season brought on slow even ripening. Warm days followed with very few heat spikes, allowing for the grapes to ripen while maintaining bright, fresh, clean fruit flavors. Fruit was selected from a variety of vineyards throughout Alexander Valley, creating balanced, rich flavors, strong tannins, and a round structure. Diverse soil types added complexity to the finished blend.



Alexander Valley

Alexander Valley is a long, narrow appellation with two distinct climates and a variety of soil compositions, including volcanic soils on the eastern hillsides, rocky clay loam at the western edge, and alluvial gravel on the valley floor. The southern portion of the appellation nearest the coast is cooler, while vineyards in the northern part of the appellation are warm during the day, yet chilly in the evening. We source our Cabernet Sauvignon from several sites, each contributing unique flavor characteristics.

BLEND

TA
.60g/100ml

pH
3.69

86%
Cabernet
Sauvignon

4.4%
Petite Verdot

9.6%
Other

ALCOHOL
14.5%

BARREL REGIMEN
24 months, 50% new barrels,
10% American oak

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



www.FrancisFordCoppolaWinery.com

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