Francis Coppola

Directors Cut Chardonnay 2023



WHITE STILL WINE

UNITED STATES OF AMERICA

CALIFORNIA

TASTING NOTE

A nimble and supple bouquet featuring aromas of fresh green apple, white peach, pear and subtle caramel, layered with fine woody savouriness and citrus zest. Medium-bodied and elegant with a silky, velvety texture. It delivers a vibrant punch of pithy lemon, fresh honeydew melon, flowers and barrel spice on the palate. Crisp, balanced and complex finish, leaving a distinctive mineral and salty aftertaste with good length.

VINIFICATION

Night-harvested for optimal ripeness and acidity, the fruit is pressed and racked. Fermentation occurs in French oak barrels (35% new, the rest 1-3 years old) with weekly stirring. Most juice undergoes malolactic fermentation for a round, buttery mouthfeel. The wine ages on French oak for 9 months before final tank stabilization.

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Agglomerate Cork
SKU CODE	L8970123
EXPRESSION	Other
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.56
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	0.26g/l
SKU	L8970123