

Neruda Presents

Winemakers Dinner: The Wines of Frances Ford Coppola of Sonoma

Tuesday, February 26, 2008

Host for the Evening:

- **Lindsey Pierce**, Coppola Regional Representative

Comments in Advance of the Event

Chef Rick Counts and I, along with Ted Fuehne of Southern Wines and Spirits had the pleasure of tasting twelve different wines from the Coppola collection, and I am happy to report that the Coppola wines, from first to last, have never been better. We tasted the Coppola wines on Wednesday, February 6th, and we selected four of the twelve to add to the list below. I felt it would be fun to add the “Sophia” as a Reception pour before we serve the food, and Ted and I agreed to add the pricier Coppola “Cask” Reserve Cabernet, even though we didn’t taste it, to round out the list.

When we taste wine at the restaurant, we only sip and spit, and more often than not the wines have only been open for half an hour or less. I was able to take a few of the wines home to taste over the next several days, and I was pleasantly surprised to find that all the red wines, including the Diamond Collection Pinot Noir, held up beautifully into the weekend. Clearly these are well made wines which represent excellent values in today’s market.

- Madt M.

Wine Selection (Six Wines):

- Coppola “Sophia”, Blanc de Blanc, (Method Champenoise)
- 2006 Coppola “Bianco” Pinot Grigio
- 2005 Coppola “Director’s Cut”, Russian River Valley, Chardonnay
- 2005 Coppola “Diamond Collection”, Claret (California Red in a Bordeaux Style)
- 2005 Coppola “Director’s Cut”, Alexander Valley, Cabernet Sauvignon
- 2005 Coppola “Cask”, Cabernet Sauvignon

Menu for the Evening:

- To be determined

Cost for this Event

- To be determined (Approximately \$80 per person plus tax and gratuity)