



FERRARI-CARANO

Vineyards and Winery

CHARDONNAY

SONOMA COUNTY

2016

This wine is comprised of grapes from 60 different vineyard lots — grapes from our vineyards in Alexander Valley, Dry Creek Valley, Russian River Valley and Carneros — blended together to create one full-bodied, delicious Chardonnay.

GRAPES

Chardonnay

AROMAS & FLAVORS

This Chardonnay delights with aromas of pear, white peach, orange blossom, vanilla, graham cracker and buttercream, perfectly balanced by flavors of Fuji apple, cinnamon, apricot, quince and hazelnut. Lingering creamy and toasted oak notes round out the finish.

HOW ITS MADE

The grapes are gently destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 94% malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending in April, followed by bottling in June.

THE VINTAGE

Overall, 2016 was a good year, with a spring that produced great set. Despite another year of drought conditions with some rains in the area, the vines produced ideal yields. Overall warmer temperatures during the summer months allowed fruit to achieve mature, ripe flavors. The grapes were harvested in late August and early September.

FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

COOPERAGE

19% new French oak, 81% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.2%/3.45/.58

Bottled: June 2017

Release: Spring 2018



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