



FERRARI-CARANO

Vineyards and Winery

RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

2018

The grapes for this wine come from one of our mountain vineyards, LookOut Ranch. Sitting at the junction of Alexander, Knights and Chalk Hill Appellations, this property ranges in elevation from 500 to 1,400 feet.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer “hang time” for the grapes, which led to fully ripe flavors.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for 5 days. Following the cold soak, yeast is added and pumpovers commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 19 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

This wine is full-bodied with layers of wild blackberry, spiced plum, molasses, sage and a hint of white peppercorn. Silky smooth tannins and a touch of cinnamon linger on the finish.

FOOD PAIRINGS

Our Reserve Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

COOPERAGE

19 months in French oak, 56% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon

Alcohol 15.3% | **pH** 3.85 | **TA** .54

Bottled July 23, 2020