



FERRARI-CARANO

Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2019

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

THE VINTAGE

The winter of 2018-2019 brought above average rainfall with the bulk of rain falling from January through May. Spring temperatures were cooler than average, but the weather warmed August through September. Conditions through harvest were ideal, with a bit of a heat wave towards the end of August. September was perfect for ripening with consistently warm temperatures which allowed for longer "hang time" for the grapes. The last of the grapes for this wine were picked on September 28.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, then barrel fermented with native and cultured yeast. The wine completes 78% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2020, and the wine was barreled again in French oak (60% new) until bottling in March 2021, for a total of 15.5 months of barrel aging.

AROMAS & FLAVORS

Emelia's Cuvée Chardonnay is the perfect blend of bright, refreshing citrus, pineapple and nectarine characters with notes of sweet peach and buttercream. The wine finishes with a subtle yet distinct touch of baking spice.

FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken, Caesar's, chicken and other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

15.5 months in French oak (60% new)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.4% | pH 3.4 | TA .52

Bottled March 2, 2021