
FERRARI-CARANO

Vineyards and Winery

CHARDONNAY

SONOMA COUNTY

2019



This wine is comprised of grapes from 60 different vineyard lots in Sonoma County that are blended together to create one full-bodied, delicious Chardonnay.

GRAPES

Chardonnay

AROMAS & FLAVORS

This Chardonnay delights with aromas of citrus, pear, vanilla, graham cracker and buttercream perfectly balanced by vibrant, rich flavors of baked apple, apricot, cinnamon and hazelnut. Lingering creamy and toasted oak notes round out the finish.

HOW ITS MADE

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 92% malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending in May, followed by bottling in June.

THE VINTAGE

The winter of 2018-2019 brought above average rainfall to the North Coast, with the bulk of the rain falling from January through May. Spring temperatures were moderately cool, and that led to warmer weather in August through October and ideal conditions during harvest. The end of August saw a bit of a heat wave, but the month of September was perfect for ripening. The white wines grape harvest was finished on October 7th.

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

25% new French oak, 75% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.4%/3.43/.57

Bottled: June 2020

