
FERRARI-CARANO

Vineyards and Winery

PINOT GRIGIO

SONOMA COUNTY

2020

This wine is created when you pick grapes from our vineyards right along the river in cool-climate Russian River Valley and ferment them only in stainless steel — a crisp, clean, refreshing white wine.

GRAPE

Pinot Grigio

AROMAS & FLAVORS

This wine has delicious aromas and flavors of lychee, honeysuckle, white peach, dried apricot, mango and lime zest with a touch of minerality. Full-bodied and bright at the same time, this Pinot Grigio's concentrated aromas, flavors and refreshing acidity linger to the finish.

HOW IT'S MADE

Individual lots of hand-harvested grapes are gently whole-cluster pressed to minimize any color or harsh tannin extraction, then racked to stainless steel tanks for cold fermentation. This wine does not undergo malolactic fermentation, so it retains its bright flavors and crisp acidity. Depth and complexity are enhanced with weekly lees stirring until bottling.

THE VINTAGE

The winter of 2019-2020 produced average rainfall in Sonoma County, with the bulk of rain falling January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than average. Temperatures during the summer were above average, with few nights of fog and cloud cover. The month of September was perfect for grape ripening, and harvest was completed on October 2.

FOOD PAIRINGS

Pinot Grigio is perfect as an apéritif as well as paired with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrées with lively and spicy flavors found in Asian cuisine.

COOPERAGE

100% stainless steel

TECHNICAL DATA

Alcohol/pH/TA: 13.7%/3.37/.50

Bottled: Winter 2020



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