
FERRARI-CARANO

Vineyards and Winery

FUMÉ BLANC

SONOMA COUNTY

2020

One of the first two wines Ferrari-Carano ever made 40 years ago, the Fumé Blanc is comprised of Sauvignon Blanc grapes from Sonoma County.

GRAPE

Sauvignon Blanc

AROMAS & FLAVORS

This wine has delicious aromas and flavors of grapefruit, peach, melon, lychee, lemon grass, lime zest, lemon chiffon and floral notes with a hint of minerality. The Fumé Blanc has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

HOW IT'S MADE

This wine is a blend of Sauvignon Blanc grapes from various appellations in Sonoma County — Dry Creek, Alexander and Russian River Valleys. When the grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling. The juice is either transferred to stainless steel tanks or older French oak barrels for fermentation. The wine in barrels is sur lee aged and stirred every other week for two months, then blended and bottled.

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

Fumé Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with veal and pork. This wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican and Southwestern dishes.

COOPERAGE

73% stainless steel tanks, 27% older French oak barrels

TECHNICAL DATA

Alcohol/pH/TA: 13.8%/3.27/.56

Bottled: Winter 2020



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