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# FERRARI-CARANO

*Vineyards and Winery*

## ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

2019

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*The grapes for this small-lot Zinfandel come from our Estate Vineyard in Dry Creek Valley.*

### THE VINTAGE

2019 began with rain that brought our total rainfall to well above the annual average amount. March was cooler and wetter than normal, which led to later budbreak and bloom dates. An unusual storm during flowering threatened the crop, but there was minimal damage, so a good sized crop was set. Summer brought typical warm weather to Sonoma county, heating up even more later in August and September. Favorable weather continued allowing the grapes the “hang time” needed to develop ripe, jammy flavors.

### HOW IT'S MADE

This wine is primarily composed of Zinfandel blended with a small amount of Petite Sirah. Upon entering the winery, the hand-harvested grapes are destemmed to stainless steel tanks for three days of cold soaking. The grapes are then inoculated with yeast and the tanks are pumped over, one to two times daily, for the duration of primary fermentation. Individual lots are drained and pressed to French oak barrels (27% new) for malolactic fermentation and cave aged for 15 months. Lots are kept separate until blending and bottling.

### AROMAS & FLAVORS

This wine is full-bodied with layers of blue and black fruits, raspberry jam, cocoa and pomegranate with notes of cinnamon, vanilla, nutmeg and English toffee imparted from its time in oak.

### FOOD PAIRINGS

Our Zinfandel is a food-friendly wine that pairs perfectly with meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, chili, pizzas and spicy sausage. Cheeses such as Gruyère, extra sharp Cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our Zinfandel.

### COOPERAGE

15 months in French oak, 27% new

### TECHNICAL DATA

Composition 86% Zinfandel, 14% Petite Sirah

Alcohol 14.8% | pH 3.82 | TA .56

Bottled February 3, 2021