



---

# FERRARI-CARANO

*Vineyards and Winery*

## MERLOT

SONOMA COUNTY

2023

---

*Select lots of grapes are chosen from Ferrari-Carano's vineyards in Sonoma County to create this beautifully balanced, medium-bodied wine. The cool climate, valley floor vineyards produce supple, fruit-forward wine, while the mountaintop vineyard fruit lends intensity and structure.*

### THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

### HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 3 days. Following the cold soak, yeast is added to start primary fermentation. The tank is pumped over once a day during the cold soak, then one to two times a day for the duration of primary fermentation. Once fermentation is finished, the wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 25 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

### AROMAS & FLAVORS

Our 2023 Merlot is a beautifully balanced, medium-bodied wine opening with an inviting and complex nose. Enticing aromas of cardamom-spiced cherry compote are layered with sophisticated, earthy notes of cedar and leather. On the palate, this velvety Merlot delivers a vibrant burst of juicy pomegranate and Bing cherry, complemented by rich undertones of maple and mocha lingering on the persistent finish.

### FOOD PAIRINGS

The fruit forward, easy-drinking qualities of this Merlot make it the perfect wine to pair with any red meat course, Italian entrées and fragrantly-spiced roasted or grilled poultry dishes.

### COOPERAGE

25 months in French and Eastern European oak, 20% new

### TECHNICAL DATA

**Composition** 76% Merlot, 17% Syrah, 6% Petite Sirah, 1% Malbec

**Alcohol** 14.8% | **pH** 3.69 | **TA** 5.58 g/L

**Bottled** January 2026