



FERRARI-CARANO

Vineyards and Winery

FIGRELLA CHARDONNAY

RUSSIAN RIVER VALLEY

2024

Storey Creek Vineyard is in the northern Russian River Valley, just south of Healdsburg. The vineyard sits adjacent to the Russian River, which allows the fog to travel up the valley from the ocean. This keeps the summer temperatures cooler, preserving acidity of the fruit and developing delicate ripe fruit flavors.

THE VINTAGE

The winter of 2023–2024 saw significant rainfall for the second year in a row in Sonoma County. With average temperatures in winter and spring, budbreak was right on target. Steady temperatures in the summer led to a harvest that was right on schedule. By the Labor Day weekend heat dome, the majority of the Ferrari-Carano white grape harvest was complete. The few vineyard blocks that remained were helped along by the heat and escaped without significant damage. Harvest was well-paced and smooth, with no surprises. This year's growing season is characterized by ripe tropical fruit, lush mouthfeel, and rich finish. Our harvest started on August 14th, finishing on October 10th.

HOW IT'S MADE

Grapes for this wine are gently hand harvested and whole-cluster pressed. The juice is cold settled for 24 hours, racked to barrels and fermented for 25 days. This wine undergoes 100% malolactic fermentation and is sur lie aged for 6 months with weekly stirring in 20% new French oak barrels. The final blend was assembled in April 2025, then barreled back down until bottling, for a total of 14 months barrel aging.

AROMAS & FLAVORS

The 2024 Fiorella Chardonnay begins with an elegant aromatic profile, where delicate orange blossom and floral notes dance alongside fragrant orange zest and succulent white peach. The palate is equally sophisticated, offering lemon cream and ripe peach accented by a touch of warm brown spice. Grounded by a clean minerality, this wine delivers a beautifully balanced finish.

FOOD PAIRINGS

Our Fiorella Chardonnay is the perfect wine to serve as an apéritif. It also pairs nicely with light pasta and seafood courses or chicken, pork, turkey and veal. Mild-flavored cheeses are also excellent choices.

COOPERAGE

14 months in French oak, 20% new

TECHNICAL DATA

Composition 100% Chardonnay
Alcohol 14.2% | pH 3.55 | TA 5.3
Bottled January 28, 2026