



FERRARI-CARANO

Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2023

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

THE VINTAGE

The 2023 harvest was marked by a late start and a compressed time frame, resulting in exceptional grape quality. A cool and wet spring delayed budburst and flowering, leading to a later harvest. The mild growing season allowed for gradual ripening, producing grapes with vibrant acidity and complex flavors.

HOW IT'S MADE

The grapes are hand harvested, whole-clustered pressed, and cold settled before being transferred to barrel for fermentation. The wine completes 95% malolactic fermentation and is sur lie aged and stirred weekly for 4.5 months. The final blend was assembled in July 2024 and barreled again in the same French oak (20% new) barrels until bottling in December 2024 for a total of 14 months of barrel aging.

AROMAS & FLAVORS

Emelia's Cuvée Chardonnay opens with mouthwatering aromas of cinnamon, nutmeg, pear, golden apple, vanilla, and baking spices. The palate exhibits a luscious profile, offering baked apple, spiced pear, nutmeg, and butterscotch.

FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken. It is also delicious with Caesar's salad other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

14 months in French oak (20% new)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.2% | **pH** 3.52 | **TA** 5.4 g/L

Bottled December 2024