



FERRARI-CARANO

Vineyards and Winery

PINOT GRIGIO

SONOMA COUNTY

2023

This wine is crafted from our vineyards right along the river in cool climate regions of Sonoma County and fermented exclusively in stainless steel for a crisp, clean and refreshing white wine.

THE VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Sonoma County. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average, on August 29th. This gave the grapes ample time to develop full flavors while maintaining vibrant acidity. Our final pick of the season was on October 26th.

HOW IT'S MADE

Individual lots of hand-harvested grapes are gently whole-cluster pressed to minimize any color or harsh tannin extraction, then racked to stainless steel tanks for cold fermentation. This wine does not undergo malolactic fermentation, so it retains its bright flavors and crisp acidity. Depth and complexity are enhanced with weekly lees stirring until bottling.

AROMAS & FLAVORS

Bright, clean, and refreshing are the defining qualities of this wine. Characters of white peach, citrus, kiwi-lime, honey, lychee, and orange blossom are lifted by plenty of fresh acidity. Notes of apricot and Meyer lemon linger through the crisp finish.

FOOD PAIRINGS

Pinot Grigio is perfect as an apéritif as well as paired with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrées with lively and spicy flavors found in Asian cuisine.

COOPERAGE

100% Stainless steel tanks

TECHNICAL DATA

Composition 97.8% Pinot Grigio, 1.8% Muscat Canelli, 0.4% Muscat Gaillo
Alcohol 13% | **pH** 3.33 | **TA** 5.43 g/L
Bottled March 2024