



FERRARI-CARANO

Vineyards and Winery

ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

2021

The grapes for this small-lot Zinfandel come from our estate vineyard in Dry Creek Valley.

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the Zinfandel grapes were ready for harvesting in September, near the average pick date for the variety.

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 (31% new) for malolactic fermentation and cave aged for 15 months. Lots are kept separate until blending and bottling.

AROMAS & FLAVORS

This wine opens with aromas of cardamom spice, plum jam, molasses, and rubbed sage. The palate is medium-bodied with layers of black raspberry jam, and licorice lingering on the finish.

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, 31% new

TECHNICAL DATA

Composition 87% Zinfandel, 13% Petite Sirah

Alcohol 14.8% | **pH** 3.75 | **TA** 5.83 g/L

Bottled February 27, 2023