



FERRARI-CARANO

Vineyards and Winery

FUMÉ BLANC

NORTH COAST

2022

One of the first two wines Ferrari-Carano ever made over 40 years ago, the Fumé Blanc is comprised of Sauvignon Blanc grapes primarily from Sonoma County.

THE VINTAGE

With a mild 2021–2022 winter and spring in Sonoma County and the North Coast region, bud break was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

When the grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling. The juice is either transferred to stainless steel tanks or older French oak barrels for fermentation. The wine in barrels is sur lie aged and stirred every other week for two months, then blended and bottled.

AROMAS & FLAVORS

This wine opens with enticing aromas of pineapple, mango, peach, lemon grass, and lychee. The palate offers ripe fruit and crisp citrus flavors of yellow peach, apricot, pear, lime zest, and lemon cream. The Fumé Blanc has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity, and depth.

FOOD PAIRINGS

Fumé Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with veal and pork. This wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican, and Southwestern dishes.

COOPERAGE

70% stainless steel tanks, 30% neutral French oak barrels

TECHNICAL DATA

Composition 90% Sauvignon Blanc, 6% Sauvignon Musqué, 4% other

Alcohol 13.9% | **pH** 3.39 | **TA** 6.44 g/L

Bottled November 2022