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# FERRARI-CARANO

*Vineyards and Winery*

## MIDDLERIDGE RANCH PINOT NOIR

ANDERSON VALLEY

2021

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*Between two ridges in the hills above Boonville in Anderson Valley, sits Ferrari-Carano's Middleridge Ranch. Quiet and peaceful with warm, western winds in the afternoon, the flavors of these grapes are very fruit driven, but still possess the spice and minerality for which the valley is known.*

### THE VINTAGE

Drought conditions continued in 2021, with most of the annual precipitation falling in October and December of 2020, followed by a very rainy April in 2021. Spring temperatures were cooler, with bud break occurring one week later than average. Summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the grapes were ready for harvesting towards the end of September, near the average pick date for Middleridge Ranch.

### HOW IT'S MADE

The grapes are hand picked and brought to the winery in macrobins, then gently destemmed and transferred to small stainless steel tanks. After a 3-day cold soak, various yeast strains are introduced. Tanks are punched down 1 -to-2 times per day. Once dry, the wines are drained and pressed to tank for one day of settling and then racked to barrels, where they complete malolactic fermentation. After 10 months in barrel, the wine was bottled in August 2022.

### AROMAS & FLAVORS

This wine is a beautiful representation of Anderson Valley Pinot Noir. Aromas of maple, fig compote, marshmallow, and allspice awaken the senses. The palate offers an uplifting acidity with strawberry tart flavors, accented by notes of thyme, and caramel drizzle on the finish.

### FOOD PAIRINGS

Middleridge Ranch Pinot Noir is a seductive, aromatic wine that pairs well with salmon, fowl and meat entrees such as beef bourguignon or rack of lamb.

### COOPERAGE

10 months in French oak, 30% new

### TECHNICAL DATA

Composition 100% Pinot Noir  
Alcohol 14.5% | pH 3.7 | TA 5.92 g/L  
Bottled August 2022