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# FERRARI-CARANO

*Vineyards and Winery*

## MERLOT

SONOMA COUNTY

### 2018

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*Select lots of grapes are chosen from Ferrari-Carano's vineyards in Sonoma County to create this beautifully balanced, medium-bodied wine. The cool climate, valley floor vineyards produce supple, fruit-forward wine, while the mountaintop vineyard fruit lends intensity and structure.*

#### THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer "hang time" for the grapes, which led to fully ripe flavors.

#### HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 3 days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 16 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

#### AROMAS & FLAVORS

This is a velvety Merlot with a complex nose of plum, cherry, cedar, black peppercorn and pomegranate followed by an enticing palate with flavors of black huckleberries, dried currants, leather and clove. This wine has impressive length and a lasting, elegant finish.

#### FOOD PAIRINGS

The fruit forward, easy-drinking qualities of this Merlot make it the perfect wine to pair with any red meat course, Italian entrées and fragrantly-spiced roasted or grilled poultry dishes.

#### COOPERAGE

16 months in French oak, 24% new

#### TECHNICAL DATA

Composition 100% Merlot

Alcohol 14.5% | pH 3.76 | TA .54 g/100mL

Bottled April 2020