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# FERRARI-CARANO

*Vineyards and Winery*

## FUMÉ BLANC

NORTH COAST

2024

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*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

The winter of 2023–2024 saw significant rainfall for the second year in a row in Sonoma County and throughout the North Coast region. With average temperatures in winter and spring, budbreak was right on target, if not a touch early. With steady average temperatures into the summer, harvest was right on schedule. By the Labor Day weekend heat dome, the majority of our white grape harvest was complete. The few vineyard blocks that remained were helped along by the heat and escaped without significant damage. Harvest was well-paced and smooth, with no surprises. This year's growing season is characterized by ripe tropical fruit, lush mouthfeel, and rich finish. We picked our first fruit on August 14 and the last on October 10.

### 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 transferred to 70% stainless steel tanks and 30% 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

The 2024 Fumé Blanc is crisp and full of bright fruit characters. Aromas of guava, apricot, and lychee lead to fresh pineapple, mango, peach, and lemon cream on the palate. This wine is light and refreshing – perfect for spring and summer dining al fresco.

### 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 Sauvignon Blanc

Alcohol 13.9% | pH 3.48 | TA 5.53 g/L

Bottled December 2024