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# FERRARI-CARANO

*Vineyards and Winery*

## SANGIOVESE

ALEXANDER VALLEY, SONOMA COUNTY

2019

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*The grapes for this small-lot Sangiovese are sourced from select vineyard sites in Alexander Valley.*

### THE VINTAGE

2019 began with rain that brought our total rainfall to well above the annual average amount. March was cooler and wetter than normal, which led to later budbreak and bloom dates. An unusual storm during flowering threatened the crop, but there was minimal damage, so a good sized crop was set. Summer brought typical warm weather to Sonoma county, heating up even more later in August and September. Favorable weather continued allowing the grapes the “hang time” needed to develop ripe, jammy flavors.

### HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for three 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 then drained and pressed to Eastern European oak barrels (29% new) for malolactic fermentation, and cave aged for 15 months. Lots are kept separate until blending and bottling in March 2021.

### AROMAS & FLAVORS

Our Sangiovese displays a unique darkness and ripeness not commonly found in a Sangiovese. This wine is luscious with enticing aromas of leather, blueberry, plums, violets, and toffee. On the palate, bright Bing cherry characters are supported by toasty tannins, hints of roasted bacon and a creamy cardamom spice.

### FOOD PAIRINGS

Delicious with braised, roasted or barbecued meats like chicken, red meat, fish, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely with our Sangiovese.

### COOPERAGE

15 months in Eastern European oak, 29% new

### TECHNICAL DATA

**Composition** 96% Sangiovese, 4% Syrah

**Alcohol** 14.7% | **pH** 3.62 | **TA** .56

**Bottled** March 30, 2021