



FERRARI-CARANO

Vineyards and Winery

DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2023

Dominique Chardonnay is from vineyards along the river in Russian River Valley and is named after Rhonda Carano — Dominique is Rhonda's middle name.

THE VINTAGE

The 2023 harvest was marked by a late start and a compressed timeframe, resulting in exceptional grape quality. A cool and wet spring delayed budburst and flowering, leading to a later harvest. The mild growing season allowed for gradual ripening, producing grapes with vibrant acidity and complex flavors.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed then barrel fermented. The wine completes 100% malolactic fermentation and is sur lie aged and stirred weekly for 4.5 months. The final blend was assembled in July 2024, and the wine was barreled again in 25% new French oak until bottling, for a total of 15 months of barrel aging.

AROMAS & FLAVORS

Dominique strikes an elegant balance of fruit and oak. Vanilla spice, toasted marshmallow, and Bartlett pear aromas lead to complex flavors of caramel, honey, crème brûlée, and lemon cream. The rich, round palate finishes long and full.

FOOD PAIRINGS

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

COOPERAGE

15 months in French oak, 25% new

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.2% | **pH** 3.47 | **TA** 5.04 g/L

Bottled February 4, 2025