



FERRARI-CARANO

Vineyards and Winery

RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

2021

The grapes for this wine come from our mountain vineyards in Alexander Valley, LookOut and RockRise ranches, sitting high above the valley floor at elevations from 500 to 1,400 feet.

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the grapes were ready for harvesting near the average pick dates for Bordeaux varieties.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and berry sorted through an optical sorter before being transferred to stainless steel tanks for 5 days of cold soaking. Following the cold soak, yeast is added and pumpovers commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained to 40% new French oak barrels for malolactic fermentation and 20 months of cave aging before bottling August 2023.

AROMAS & FLAVORS

This wine opens with leather, cedar, plum jam, molasses, and mocha on the nose. The palate is juicy upfront with warm marionberry syrup and full, velvety tannins. Notes of butterscotch linger on the long, decadent finish.

FOOD PAIRINGS

Our Reserve Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

COOPERAGE

20 months in French oak, 40% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon
Alcohol 14.9% | **pH** 3.86 | **TA** 5.47 g/L
Bottled August 2023