



FERRARI-CARANO

Vineyards and Winery

CHARDONNAY

SONOMA COUNTY

2017

This wine is comprised of grapes from 60 different vineyard lots in Sonoma County that are blended together to create one full-bodied, delicious Chardonnay.

GRAPES

Chardonnay

AROMAS & FLAVORS

This Chardonnay delights with aromas of pear, white peach, graham cracker, vanilla and buttercream, perfectly balanced by vibrant and refreshing flavors of Fuji apple, cinnamon and Meyer lemon. Lingering creamy and toasted oak notes round out the finish.

HOW ITS MADE

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 85% malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending in April, followed by bottling in June.

THE VINTAGE

The 2017 season began with much-needed record rainfall during the winter months, followed by a mild spring. A very warm summer followed, including a scorching hot Labor Day heat spike and unusual rain in September, before it finally cooled off into fall. Overall it was a challenging harvest, but diligent attention in the vineyards led to the perfect blend of aromas and flavors that we desire in our wines. The last Chardonnay grapes were picked the beginning of October.

FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

COOPERAGE

21% new French oak, 79% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.4%/3.51/.58

Bottled: June 2018

Release: Spring 2019

