



FERRARI-CARANO

Vineyards and Winery

TRÉSOR

SONOMA COUNTY

2016

Aptly named “Trésor” for “treasure,” Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals - Cabernet Sauvignon, Malbec, Petit Verdot, Merlot and Cabernet Franc - selected from exceptional vineyard blocks in Knight’s, Alexander, Napa, Dry Creek and Russian River Valleys.

THE VINTAGE

The 2016 harvest began closer to an average start date than in recent years, with the vines producing good yields in the midst of a fourth year of drought in Sonoma County. The vineyards performed well with considerable amounts of rainfall dropping in the late winter and early spring, combined with mild and warmer early spring conditions. Although there were many mornings of heavy fog in late August, most of the summer and early fall were consistently sunny, warm and dry. 2016 was ideal for quality wine grape farming and harvesting at optimal ripeness.

HOW IT’S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for 3 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 drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 20 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

This full-bodied wine is elegant and rich with aromas of cassis, blueberries, pomegranate, mocha and sweet brown sugar that lead to flavors of plum, blackberries and vanilla, finishing with a toasty cardamom spice.

FOOD PAIRINGS

Trésor complements lamb and beef that is roasted or braised. Pair with beef stew, filet mignon, a maple bacon cheeseburger, grilled flank or sirloin steak. Try Trésor with strong-flavored cheeses like Gorgonzola or sharp Cheddar.

COOPERAGE

20 months in French oak, 49% new

TECHNICAL DATA

Composition 71% Cabernet Sauvignon, 10% Malbec, 8% Petit Verdot, 6% Merlot, 5% Cabernet Franc

Alcohol 14.5% | pH 3.85 | TA 5.7g/L

Bottled July 2018