



FERRARI-CARANO

Vineyards and Winery

TRÉ TERRE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2022

Tré Terre Chardonnay is comprised of grapes from our vineyards located along the banks of the river in Russian River Valley, Sonoma County.

THE VINTAGE

The winter of 2021–2022 had minimal rainfall, adding to drought conditions in Russian River Valley. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

Each lot for this wine is hand harvested, whole-cluster pressed, then barrel fermented with native and cultured yeast. The wine completes 95% malolactic fermentation and is sur lie aged and stirred weekly for 4.5 months. The final blend was assembled in July 2023, and the wine is barreled again in French oak, for a total of 14 months of barrel aging. All vineyard lots are treated separately until blending.

AROMAS & FLAVORS

This wine is a treat for the senses. An alluring bouquet of spiced pear, dried apricot, toasted marshmallow, and caramel popcorn give a grand introduction to the intricate palate. Rich, yet delicate layers of apricot, lemon chiffon, and vanilla buttercream are lifted by perfectly balanced acidity, making every sip as enjoyable as the first.

FOOD PAIRINGS

This wine's rich fruit component complements mildly-spiced vegetarian dishes and rich, creamy shellfish entrées. It also works well with veal, poultry, pasta and rice.

COOPERAGE

14 months in French oak, 20% new, 30% 1yr, 50% neutral

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.2% | pH 3.61 | TA 6.29 g/L

Bottled December 2023