



FERRARI-CARANO

Vineyards and Winery

TRÉ TERRE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2024

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 2023–2024 saw significant rainfall for the second year in a row in Sonoma County. With seasonally average temperatures in winter and spring, budbreak was right on target. Steady temperatures in the summer led to a harvest that was right on schedule. By the Labor Day weekend heat dome, the majority of the Ferrari-Carano white grape harvest was complete. The few vineyard blocks that remained were helped along by the heat and escaped without significant damage. Harvest was well paced and smooth, with no surprises. This year's growing season is characterized by ripe tropical fruit, lush mouthfeel, and rich finish. Our harvest started on August 14th, finishing on October 10th.

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 100% malolactic fermentation and is sur lie aged and stirred weekly for 6 months. The final blend was assembled in April 2025, and the wine is barreled again in Burgundian French oak, for a total of 14 months of barrel aging. All vineyard lots are treated separately until blending.

AROMAS & FLAVORS

The 2024 Tré Terre Chardonnay opens with an indulgent bouquet, greeting the nose with notes of marshmallow and warm nutmeg layered over spiced pear and golden apple. On the palate, this wine strikes a beautiful balance between richness and zest; flavors of toasted apple crisp and vanilla spice are elevated by succulent pear and the bright, citrusy lift of Meyer lemon. The wine finishes with a decadent hint of buttercream.

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 Burgundian French oak, 20% new

TECHNICAL DATA

Composition 100% Chardonnay
Alcohol 14.2% | pH 3.58 | TA 5.4 g/L
Bottled January 29, 2026