



FERRARI-CARANO

Vineyards and Winery

PREVAIL LOOKOUT TREE

KNIGHTS VALLEY

2022

The grapes for this Cabernet Sauvignon/Cabernet Franc blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Sonoma County. 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 earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the fruit for this wine on October 5th.

HOW IT'S MADE

The grapes for this wine are destemmed and berry sorted through an optical sorter, then transferred to stainless steel tanks for 3 days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained to 78% new French oak barrels for malolactic fermentation and 19 months of cave aging before bottling unfined in July 2024.

AROMAS & FLAVORS

PreVail Lookout Tree is full-bodied, elegant wine. Cedar, cola, vanilla, caramel, leather, white pepper, and blueberry aromas waft from the glass. Rich cherry jam and layers of plum with black tea fill the mouth, finishing long and refined.

FOOD PAIRINGS

The combination of tannins from the Cabernet Sauvignon and lush structure from the Cabernet Franc make our food-friendly Lookout Tree a perfect pairing with roast chicken or pork, duck cassoulet, roasted or grilled beef, Coq Au Vin, or butterflied leg of lamb. Tomato-based dishes and rich vegetables (eggplant parmesan) and vinegar-based sauces (smoky BBQ) also pair well.

COOPERAGE

19 months in French oak, 78% new

TECHNICAL DATA

Composition 83% Cabernet Sauvignon, 17% Cabernet Franc

Alcohol 14.9% | **pH** 3.80 | **TA** 6.0 g/L

Bottled July 16, 2024