



FERRARI-CARANO

Vineyards and Winery

DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2020

Dominique Chardonnay is from a single vineyard along the river in Russian River Valley and is named after Rhonda Carano — Dominique is Rhonda's middle name.

THE VINTAGE

The winter of 2019–2020 produced average rainfall in Sonoma County, with the bulk of rain falling January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than normal. Temperatures during the summer were above average, with few nights of fog and cloud cover. The month of September was perfect for grape ripening, and harvest was completed on October 2.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, then barrel fermented with native yeast. The wine completes 90% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2021, and the wine was barreled again in neutral oak until bottling, for a total of 16 months of barrel aging.

AROMAS & FLAVORS

Dominique is delicious with full, silky aromas of golden apple, maple, hazelnut and quince that give way to flavors of pear, toasted marshmallow, toffee and brown sugar. Bright acidity complements the layers of intense aromas and flavors, while a toasty finish further characterizes this beautiful wine.

FOOD PAIRINGS

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

COOPERAGE

16 months in French oak, 35% new (25% 1yr, 40% neutral)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.4% | pH 3.49 | TA 5.36 g/L

Bottled January 2022