



---

# FERRARI-CARANO

*Vineyards and Winery*

## CABERNET SAUVIGNON

SONOMA COUNTY

2021

---

*The grapes for this full-bodied Ferrari-Carano Cabernet Sauvignon come primarily from our vineyards in Alexander Valley.*

### THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the grapes were ready for harvesting near the average pick dates for Bordeaux varieties.

### 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 19 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

### AROMAS & FLAVORS

Cabernet Sauvignon has a reputation for its layers of dark, rich flavors and our 2021 is an excellent representation of that. This wine opens with aromas of leather, fig, plum jam, vanilla bean, mocha and notes of white pepper. The palate is full-bodied with abundant dried black cherry flavors and toasty brown spices on the long, elegant finish.

### FOOD PAIRINGS

Our Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

### COOPERAGE

19 months in French oak, 30% new

### TECHNICAL DATA

**Composition** 79% Cabernet Sauvignon, 11% Syrah, 9% Petit Verdot, 1% mixed reds  
**Alcohol** 14.8% | **pH** 3.81 | **TA** 5.85 g/L

**Bottled** July 2023