



FERRARI-CARANO

Vineyards and Winery

SAUVIGNON BLANC

DRY CREEK VALLEY - SONOMA COUNTY

2024

The Ferrari-Carano estate vineyard sits on the northern end of Dry Creek Valley near Lake Sonoma. It is bordered by both Dry Creek and Dutcher Creek on the valley floor. With warm days and cool nights, this area is ideal for growing Sauvignon Blanc.

THE VINTAGE

The 2024 harvest season in Dry Creek Valley was marked by favorable conditions leading to high-quality yields. The season started earlier than the previous year due to the mild spring followed by warm summer temperatures. The quality of the grapes was outstanding, with varieties like Sauvignon Blanc and Chardonnay showing excellent varietal character and balanced acidity. The favorable weather conditions, including cool nights during the growing season, preserved grape acidity, contributing to the production of bright, juicy, and well-balanced wines.

HOW IT'S MADE

The grapes for this wine are harvested in the early morning to preserve freshness and acidity. They are gently pressed to extract the juice while minimizing skin contact. The juice is clarified by cold settling, then fermented in stainless steel tanks to retain the variety's bright, crisp character. Once fermentation is complete, the wine is stabilized, fined, and filtered to prepare for bottling.

AROMAS & FLAVORS

The 2024 Dry Creek Sauvignon Blanc is summer sunshine in a bottle. Aromas of Meyer lemon, a touch of gooseberry, and melon lead to lychee, citrus, and pineapple on the palate. Crisp acidity and minerality make this a delightful, easy-drinking wine that pairs with a variety of cuisine.

FOOD PAIRINGS

This Sauvignon Blanc pairs well with white fish, shellfish, chicken, pork or veal. Also try it with a light seafood risotto, light pastas, vegetable quiches or a cheese platter with Chèvre, Feta, Burrata or Brie.

COOPERAGE

Stainless steel

TECHNICAL DATA

Composition 100% Sauvignon Blanc

Alcohol 14.2% | pH 3.46 | TA 5.15 g/L

Bottled February 2025