



FERRARI-CARANO

Vineyards and Winery

VIOGNIER

SONOMA COUNTY

2024

A Rhône grape varietal hailing originally from France, our 2023 Viognier is comprised of grapes from our vineyards in Sonoma County.

THE VINTAGE

The 2024 wine vintage in Sonoma County is being hailed as one of the best in recent memory. Favorable weather conditions throughout the growing season contributed significantly to this exceptional quality. The year began with a cool spring, transitioned into a warm summer with extended periods of heat during the peak growing season, and concluded with mild daytime temperatures and cool nights as harvest approached. This climatic progression allowed grapes to maintain high acidity and develop outstanding quality.

HOW IT'S MADE

The grapes for this wine come from two special hill side vineyard sites in Sonoma County: Alexander Valley Rock Rise Vineyard and Chalk Hill Estate Vineyard in the Chalk Hill AVA. The fruit is pressed, the juice is cold settled for 24 hours then racked where 40% of the wine is transferred to barrel for fermentation. The remaining juice is tank fermented. This wine does not go through malolactic fermentation.

AROMAS & FLAVORS

The 2024 Viognier opens with enticing aromas of rose blossom, tropical guava, mango, and peach. On the palate, lemon cream and tropical fruit with noticeable mid-palate viscosity, lead to a crisp finish.

FOOD PAIRINGS

Our Viognier pairs well with spicy cuisines such as Thai or Vietnamese. This wine is also delicious with sushi, sashimi and French cheeses.

COOPERAGE

3 months in neutral French oak (40%) and stainless steel tank (60%)

TECHNICAL DATA

Composition 96% Viognier, 4% mixed whites

Alcohol 14.5% | **pH** 3.64 | **TA** 5.11 g/L

Bottled January 15, 2025