



FERRARI-CARANO

Vineyards and Winery

FUMÉ BLANC

NORTH COAST

2023

One of the first two wines Ferrari-Carano ever made over 40 years ago, the Fumé Blanc is comprised of Sauvignon Blanc grapes from primarily Sonoma County.

THE VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Sonoma County and the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average, on August 29th. This gave the grapes ample time to develop full flavors while maintaining vibrant acidity. Our final pick of the season was on October 26th.

HOW IT'S MADE

When the grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling. The juice is either transferred to stainless steel tanks or older French oak barrels for fermentation. The wine in barrels is sur lie aged and stirred every other week for two months, then blended and bottled.

AROMAS & FLAVORS

This wine opens with enticing aromas of Meyer lemon, grapefruit, guava, and mango. The palate offers lush layers of lemon cream, peach, and papaya, elevated by notes of crisp lime zest. The cool, stainless steel tank fermentation delivers a beautiful freshness to the wine, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

FOOD PAIRINGS

Fumé Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with veal and pork. This wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican and Southwestern dishes.

COOPERAGE

70% stainless steel tanks, 30% neutral French oak barrels

TECHNICAL DATA

Composition 98.61% Sauvignon Blanc, 1.39% Sauvignon Musqué

Alcohol 13.9% | **pH** 3.34 | **TA** 5.82 g/L

Bottled December 2023