



# FERRARI-CARANO

*Vineyards and Winery*

## CABERNET SAUVIGNON

ALEXANDER VALLEY

**2016**

This full-bodied Ferrari-Carano Cabernet Sauvignon comes from mountain-grown fruit in Alexander Valley.

### GRAPE

Cabernet Sauvignon & Syrah

### AROMAS & FLAVORS

Vibrant aromas of black cherry, plum, cardamom, cedar, sage and sandalwood spice awaken the senses, while full-bodied flavors of licorice, leather, cocoa, vanilla and toasty caramel generously fill the palate. Lingering notes of toasty leather round out the finish.

### HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for three 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 18 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

### THE VINTAGE

The 2016 vintage began closer to an average start date with the vines producing good yields in the midst of a fourth year of drought in Sonoma County. The vineyards performed well with considerable amounts of rainfall in late winter and early spring, combined with mild and warmer early spring conditions. Although there were many mornings of heavy fog in late August, most of the summer and early fall were sunny, warm and dry. The 2016 growing season was ideal for quality wine grape farming and harvesting at optimal ripeness.

### 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

35% new French & Eastern European oak, 65% older oak

### TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.84/.56

Bottled: June 2018

Release: Winter 2019

