
FERRARI-CARANO

Vineyards and Winery

TRÉ TERRE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2021

Tré Terre Chardonnay is comprised of grapes from our vineyards located along the banks of the river in Russian River Valley, Sonoma County.

THE VINTAGE

The winter of 2020–2021 had minimal rainfall and mild temperatures leading to drought conditions in Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and the earliest harvest Ferrari-Carano has ever had, August 16th! The white grape harvest was finished on October 8th.

HOW IT'S MADE

Each lot for this wine is hand harvested, whole-cluster pressed, then barrel fermented with native and cultured yeast. The wine completes 75% malolactic fermentation and is sur lie aged and stirred weekly for 4.5 months. The final blend was assembled in July 2022, and the wine is barreled again in French oak, for a total of 15.5 months of barrel aging. All vineyard lots are treated separately until blending.

AROMAS & FLAVORS

This wine is a treat for the senses from the first swirl of the glass. Aromas of spiced pear, golden apple, graham cracker and toasted marshmallow lead to a rich and layered palate. Carmel popcorn, apple crisp, and lemon chiffon flavors are balanced by bright acidity and notes of buttercream on the finish.

FOOD PAIRINGS

This wine's rich fruit component complements mildly-spiced vegetarian dishes and rich, creamy shellfish entrées. It also works well with veal, poultry, pasta and rice.

COOPERAGE

15.5 months in French oak, 20% new, 35% 1yr, 45% neutral

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.2% | **pH** 3.45 | **TA** 5.6 g/L

Bottled January 2023

