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# FERRARI-CARANO

*Vineyards and Winery*

## ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

2023

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*The grapes for this small-lot Zinfandel come from our estate vineyard in Dry Creek Valley.*

### THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

### HOW IT'S MADE

This wine is primarily composed of Zinfandel blended with a small amount of Petite Sirah. Upon entering the winery, the hand-harvested grapes are destemmed to stainless steel tanks for three days of cold soaking. The grapes are then inoculated with yeast and the tanks are pumped over, one to two times daily, for the duration of primary fermentation. Individual lots are drained and pressed to French oak barrels (31% new) for malolactic fermentation and cave aged for 15 months. Lots are kept separate until blending and bottling.

### AROMAS & FLAVORS

The 2023 Zinfandel is the textbook definition of Sonoma County Zin. This wine opens with intriguing aromas of plum jam, raspberry, cola, white pepper, and cocoa. Full and round tannins build beautiful texture to flavors of blackberry cobbler and vanilla bean. It finishes long and juicy.

### FOOD PAIRINGS

Our Zinfandel is a food-friendly wine that pairs perfectly with meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, chili, pizzas, and spicy sausage. Cheeses such as Gruyère, extra sharp Cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our Zinfandel.

### COOPERAGE

15 months in French oak, 31% new

### TECHNICAL DATA

Composition 88% Zinfandel, 12% Petite Sirah

Alcohol 14.9% | pH 3.72 | TA 5.86 g/L

Bottled March 4, 2025