



FERRARI-CARANO

Vineyards and Winery

VIOGNIER

SONOMA COUNTY

2023

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

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

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

This wine opens with enticing aromas of peach, papaya, honeysuckle, rose water, and marshmallow. On the palate, flavors of mango, dried apricot, lemon meringue, and honey are lifted by beautiful, bright acidity through the 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 98% Viognier, 2% Muscat Canelli

Alcohol 14.5% | pH 3.73 | TA 5.69 g/L

Bottled January 2024