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# FERRARI-CARANO

*Vineyards and Winery*

## VIOGNIER

SONOMA COUNTY

2021

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*A Rhône grape varietal hailing originally from France, our 2021 Viognier is comprised of grapes from our vineyards in 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

The hand-harvested Viognier grapes are gently whole-cluster pressed and then cold settled for 24 hours in stainless steel tanks before moving into barrels. This wine undergoes 25% malolactic fermentation and is aged in new and older French oak barrels. The wine is sur lie aged and stirred every 2 weeks until bottling.

### AROMAS & FLAVORS

This wine opens with enticing aromas of nectarine, mango, orange blossom and honey. On the palate, this wine delivers fresh fruit flavors including peach, guava and lime with a touch of vanilla.

### 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

4 months barrel aging 31.5% New French, 31.5% 1 Year (2020) and 37% Neutral

### TECHNICAL DATA

**Composition** 95% Viognier, 5% Muscat Canelli

**Alcohol** 14.5% | **pH** 3.49 | **TA** 6.18 g/L

**Bottled** January 2022