



FERRARI-CARANO

Vineyards and Winery

RESERVE CHARDONNAY

NAPA VALLEY CARNEROS

2023

A classic style, oak-aged, creamy, California Chardonnay made from grapes sourced primarily from our vineyard in Los Carneros, Sonoma.

THE VINTAGE

The 2023 harvest was marked by a late start and a compressed timeframe, resulting in exceptional grape quality. A cool and wet spring delayed budburst and flowering, leading to a later harvest. The mild growing season allowed for gradual ripening, producing grapes with vibrant acidity and complex flavors.

HOW IT'S MADE

Hand-picked grapes are whole cluster pressed into stainless steel tanks where the juice is cold settled for 24 hours. The juice is then racked and transferred to French oak barrels (30% new) for fermentation. After barrel fermentation, the wine is sur lees aged with bi-weekly stirring for 4.5 months. After 9 months in barrel the wine is pumped to tank and blended in July, then returned to barrels for an additional 5 months of aging before bottling. This wine completed malolactic fermentation.

AROMAS & FLAVORS

The 2023 Reserve Chardonnay exemplifies the picturesque Carneros growing region. Opening with deeply complex aromas of bacon, spice, praline, pear, and butterscotch, the full-body adds complementary notes of maple, caramel, and honey. The finish is decadent and persistent.

FOOD PAIRINGS

In addition to a wide variety of appetizers, shellfish and poultry dishes, Reserve Chardonnay pairs perfectly with richer foods that enhance this fuller bodied and deliciously creamy wine.

COOPERAGE

14 months in French oak, 30% new

TECHNICAL DATA

Composition 100% Chardonnay, Clone 4

Alcohol 14.5% | **pH** 3.74 | **TA** 5.56

Bottled February 6, 2025