



FERRARI-CARANO

Vineyards and Winery

MIDDLERIDGE RANCH PINOT NOIR

ANDERSON VALLEY

2022

Between two ridges in the hills above Boonville in Anderson Valley, sits Ferrari-Carano's Middelridge Ranch. Quiet and peaceful with warm, western winds in the afternoon, the flavors of these grapes are very fruit driven, but still possess the spice and minerality for which the valley is known.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Anderson Valley. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the Pinot Noir on September 26th and 27th.

HOW IT'S MADE

The grapes are hand picked and brought to the winery in macrobins, then gently destemmed and transferred to small stainless steel tanks. After a 3-day cold soak, one yeast strain is introduced. Tanks are punched down or pumped over 1 to 2 times per day until primary fermentation is finished. Once dry, the wines are drained and pressed to tank for one day of settling and then racked to barrels, where they complete malolactic fermentation. After 10 months in barrel, the wine was bottled in August 2023.

AROMAS & FLAVORS

This wine is a beautiful representation of Anderson Valley Pinot Noir. Aromas of toasty graham cracker, white pepper, hibiscus, and strawberry awaken the senses. The palate is smooth with allspice upfront, followed by flavors of pomegranate, and a lifting acidity lingering on the finish.

FOOD PAIRINGS

Middelridge Ranch Pinot Noir is a seductive, aromatic wine that pairs well with salmon, fowl and meat entrees such as beef bourguignon or rack of lamb.

COOPERAGE

10 months in French oak, 27% new

TECHNICAL DATA

Composition 100% Pinot Noir

Alcohol 14.5% | pH 3.65 | TA 6.10 g/L

Bottled August 2023