



FERRARI-CARANO

Vineyards and Winery

CABERNET SAUVIGNON

SONOMA COUNTY

2018

The grapes for this full-bodied Ferrari-Carano Cabernet Sauvignon come primarily from our mountain ranches in Alexander Valley and Knight's Valley, Sonoma County.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer “hang time” for the grapes, which led to fully ripe flavors.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for 3 days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 18 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

This wine is full-bodied with layers of plum, cedar, sage and smoky leather. Elegant, round tannins and a touch of vanilla with toasty caramel linger on the finish.

FOOD PAIRINGS

Our Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

COOPERAGE

18 months in French oak, 29% new

TECHNICAL DATA

Composition 76% Cabernet Sauvignon, 20% Syrah, 4% Petit Verdot

Alcohol 14.5% | **pH** 3.81 | **TA** .56

Bottled June 16 - July 9, 2020