



FERRARI-CARANO

Vineyards and Winery

ELDORADO NOIR

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2018

Eldorado Noir is a truly unique dessert wine made from primarily Black Muscat grapes grown in the Russian River Valley .

THE VINTAGE

The 2018 season began with winter rainfall accumulating to average amounts by the end of spring. Cool spring weather extended bloom, resulting in a later set, albeit a crop set with good yields. Moderate temperatures during the summer slowed veraison and ripening, indicating a later projected harvest start date than we have seen in many years. The long growing season gave time for the grapes to develop color, complexity and structure, as well as delicious flavors.

HOW IT'S MADE

The grapes for this wine are sorted and destemmed to stainless steel tanks for three days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to neutral barrels for malolactic fermentation and five months of cave aging before bottling in April 2019.

AROMAS & FLAVORS

This deep, velvety wine made from Black Muscat and Muscat Canelli grapes has concentrated aromas of fragrant sweet rose, fresh wild blackberries and Bing cherries with hints of warm spice. On the palate, it bursts with intense, luscious blueberry flavors and toasted pie crust.

FOOD PAIRINGS

Eldorado Noir is exceptional paired with rich, decadent chocolate desserts, as well as vanilla bean ice cream or bread pudding with plum or persimmons. Fruit-based tarts, shortcakes, fruitcakes, pumpkin pie, pecan pie or baked apples also pair nicely with this wine.

COOPERAGE

5 months in neutral oak

TECHNICAL DATA

Composition 85% Black Muscat, 15% Muscat Canelli

Alcohol 12.0% | **pH** 3.77 | **TA** .63

Bottled April 17, 2019