



---

# FERRARI-CARANO

*Vineyards and Winery*

## RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

2023

---

*The grapes for this wine come from our Maacama Ranch located at the base of LookOut Mountain. This vineyard was planted and has been sustainably farmed since 2015.*

### THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

### HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and berry sorted through an optical sorter before being transferred to stainless steel tanks for 3 days of cold soaking with daily pumpovers. Following the cold soak, yeast is added and pumpovers continue, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to 50% new French oak barrels for malolactic fermentation and 20 months of cave aging before bottling August 13, 2025.

### AROMAS & FLAVORS

Our 2023 Reserve Cabernet Sauvignon is full-bodied and expansive. On the nose, cedar, cassis, and allspice create an intriguing medley. Leather and black plum jam flavors flow beneath hints of cocoa and warm caramel. The finish is persistent and satisfying.

### FOOD PAIRINGS

Our Reserve 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

20 months in French oak, 50% new

### TECHNICAL DATA

**Composition** 100% Cabernet Sauvignon  
**Alcohol** 14.8% | **pH** 3.76 | **TA** 5.4 g/L  
**Bottled** August 13, 2025