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# FERRARI-CARANO

*Vineyards and Winery*

## EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2022

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*Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.*

### THE VINTAGE

The winter of 2021-2022 had minimal rainfall, adding to drought conditions throughout Sonoma County. 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 early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

### HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, and cold-settled before being transferred to barrel for fermentation. The wine completes 95% malolactic fermentation and is sur lie aged and stirred weekly for 6 months. The final blend was assembled in May 2023, and the wine was barreled again in French oak (25% new) until bottling in December 2023 for a total of 15 months of barrel aging.

### AROMAS & FLAVORS

Emelia's Cuvée Chardonnay opens with mouthwatering aromas of graham cracker, vanilla, pear, quince, and nectarine. The palate exhibits a luscious fruit-driven profile, offering white peach, nutmeg spice, apricot, and apples.

### FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken. It is also delicious with Caesar's salad other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

### COOPERAGE

15 months in French oak (25% new)

### TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | pH 3.56 | TA 5.84 g/L

Bottled December 2023