



---

# FERRARI-CARANO

*Vineyards and Winery*

## EL DORADO GOLD

DRY CREEK VALLEY, SONOMA COUNTY

2018

---

*This wine is created when a beneficial mold, botrytis cinerea, infects the grapes which evaporates the water content and concentrates the sugars, acids and flavors.*

### 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

The grapes are carefully harvested, then placed onto trays where the clusters are inoculated with a pure strain of botrytis and dehydrated for 20 days to 33.3 brix before pressing. The pressed juice is cold settled for 48 hours, then racked to 100% new, select French oak barrels for fermentation. Once the desired alcohol and residual sugar levels are reached, the wine is chilled and filtered to stop fermentation. The wine is barrel aged for 15 months until bottling.

### AROMAS & FLAVORS

Eldorado Gold has enticing aromas of mangos, papaya, figs, orange blossom, hazelnuts and almonds, followed by lush flavors of quince, lemons, apricot, crème brûlée, nutmeg and honey.

### FOOD PAIRINGS

Eldorado Gold is delicious paired with light fruit desserts like apricot or apple tart, lemon desserts and hazelnut or almond cookies. Dense, buttery pound cake, summer berries, crème brûlée, caramel sauce and aged cheeses also pair nicely.

### COOPERAGE

15 months in French oak, 100% new

### TECHNICAL DATA

**Composition** 100% Semillon

**Alcohol** 14.3% | **pH** 3.68 | **TA** 10.1%

**Bottled** February 2020