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# FERRARI-CARANO

*Vineyards and Winery*

## CHARDONNAY

SONOMA COUNTY

2021

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*This wine is comprised of grapes from 60 different vineyard lots in Sonoma County that are blended together to create one full-bodied, delicious Chardonnay.*

### THE VINTAGE

The winter of 2020–2021 had minimal rainfall and mild temperatures leading to drought conditions in Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and the earliest harvest Ferrari-Carano has ever had, August 16th! The white grape harvest was finished on October 8th.

### HOW IT'S MADE

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 95% malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending in May, followed by bottling in June.

### AROMAS & FLAVORS

This wine is rich and round, opening with aromas of apricot, mango, Meyer lemon, vanilla and toasted marshmallow. The palate shows incredible depth with a full mouthfeel and layers of flavor. Peach cobbler, citrus, orange blossom, and butterscotch finish with lingering notes of toasted hazelnut.

### FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

### COOPERAGE

100% French oak, 25% new

### TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | pH 3.49 | TA 5.68 g/L

Bottled June 2022