



FERRARI-CARANO

Vineyards and Winery

TRÉSOR

SONOMA COUNTY

2023

Aptly named “Trésor” for “treasure,” Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals - Cabernet Sauvignon, Malbec, Merlot, Cabernet Franc, and Petit Verdot - selected from exceptional vineyard blocks in Alexander, Dry Creek, and Knight’s Valleys.

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 sorted, then transferred to stainless steel tanks and cold soaked for 3 days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 20 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

The 2023 Trésor opens with a bouquet of cola, cedar, cassis, and peony. The palate is full, offering smooth tannins that highlight layers of plum jam, toasted oak, and English toffee on the finish.

FOOD PAIRINGS

Trésor complements lamb and beef that is roasted or braised. Pair with beef stew, filet mignon, a maple bacon cheeseburger, grilled flank or sirloin steak. Try Trésor with strong-flavored cheeses like Gorgonzola or sharp cheddar.

COOPERAGE

20 months in French oak, 50% new

TECHNICAL DATA

Composition 71% Cabernet Sauvignon, 10% Malbec, 8% Merlot,

6% Cabernet Franc, 5% Petit Verdot

Alcohol 14.8% | pH 3.76 | TA 5.49 g/L

Bottled August 14, 2025