



FERRARI-CARANO

Vineyards and Winery

PREVAIL WEST FACE

ALEXANDER VALLEY

2016

The grapes for this Cabernet Sauvignon/Syrah blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

GRAPE

66% Cabernet Sauvignon, 34% Syrah

AROMAS & FLAVORS

PreVail West Face is a delicious, full-bodied wine with lush aromas and flavors of blackberry, plums, bacon, dried blueberries, cassis, milk chocolate, vanilla, and cedar with a touch of leather on the finish. Fleshy and full, this wine has exquisite depth and lingering, firm tannins providing textural proof of this wine's age ability.

HOW IT'S MADE

The grapes are hand harvested, and upon entering the winery, hand sorted and then gravity fed directly into oak and stainless steel tanks for five days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. After primary fermentation, the wine is drained and pressed to barrels for malolactic fermentation, then aged in the wine caves for 19 months. This vintage was bottled unfined and unfiltered in June 2018.

THE VINTAGE

The 2016 vintage began closer to an average start date with the vines producing good yields in the midst of a fourth year of drought in Sonoma County. The vineyards performed well with considerable amounts of rainfall in late winter and early spring, combined with mild and warmer early spring conditions. Although there were many mornings of heavy fog in late August, most of the summer and early fall were sunny, warm and dry. The 2016 growing season was ideal for quality wine grape farming and harvesting at optimal ripeness.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely.

COOPERAGE

74% new French oak, 26% older oak

TECHNICAL DATA

Alcohol/pH/TA: 15.4%/3.78/.57

Bottled: June 2018



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