



FERRARI-CARANO

Vineyards and Winery

PREVAIL BACK FORTY

ALEXANDER VALLEY

2022

The grapes for this Cabernet Sauvignon are grown on low-yielding vines on a 40-acre, 1,100-foot elevation vineyard at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Sonoma County. With mild winter and spring temperatures, budbreak occurred earlier than usual. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the fruit for this wine on October 6th.

HOW IT'S MADE

The grapes for this wine are destemmed and berry sorted through an optical sorter, then transferred to stainless steel tanks for 3 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. Once fermentation is complete, the wine is drained to 74% new French oak barrels for malolactic fermentation and 19 months of cave aging before bottling in July 2024.

AROMAS & FLAVORS

This Cabernet Sauvignon is rich and intense with aromas of caramel, cocoa, cinnamon, and dried currants. The palate is plush and round, showcasing ample tannins with dried cherry, plum jam, and mocha flavors. This wine has wonderful grip and a superbly long finish.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbecued red meats such as lamb, beef, pork or veal. For cheese, aged sharp cheddar or Gruyère are delicious choices - or pair Back Forty with a dark chocolate dessert for a special treat.

COOPERAGE

19 months in French oak, 74% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon

Alcohol 15.0% | **pH** 3.80 | **TA** 5.90 g/L

Bottled July 16, 2024