



FERRARI-CARANO

Vineyards and Winery

DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2021

Dominique Chardonnay is from vineyards along the river in Russian River Valley and is named after Rhonda Carano — Dominique is Rhonda's middle name.

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 hand harvested, whole-cluster pressed then barrel fermented. The wine completes 93% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2022, and the wine was barreled again in 30% new, 20% 1-year and 50% neutral French oak until bottling, for a total of 16 months of barrel aging.

AROMAS & FLAVORS

Dominique is delicious with full, silky aromas of buttercream, toasted almond, toffee, fig, and baked apple that give way to flavors of butter pecan, Bartlett pear, toasted marshmallow, and brown sugar. Bright acidity complements the layers of intense aromas and flavors, while a toasty finish further characterizes this beautiful wine.

FOOD PAIRINGS

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

COOPERAGE

16 months in French oak, 30% new (20% 1yr, 50% neutral)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | pH 3.44 | TA 5.64 g/L

Bottled January 2023