



FERRARI-CARANO
Vineyards and Winery

CABERNET SAUVIGNON

SONOMA COUNTY

2022

The grapes for this full-bodied Ferrari-Carano Cabernet Sauvignon come primarily from our vineyards 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 was earlier than typical. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier rise in brix. Maturity continued on track with an average harvest start date for the reds.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed 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 19 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

The 2022 Cabernet Sauvignon opens with dried cherry, blackberry, violet, pancetta, maple, and sage. The full-bodied palate offers round tannins with abundant flavors of plum jam, cola, coffee nip, and a hint of leather. The finish is long and decadent.

FOOD PAIRINGS

Our Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

COOPERAGE

19 months in French oak, 20% new

TECHNICAL DATA

Composition 76% Cabernet Sauvignon, 22% Syrah, 2% mixed reds

Alcohol 14.8% | **pH** 3.79 | **TA** 5.95 g/L

Bottled August 2024