



FERRARI-CARANO

Vineyards and Winery

SAUVIGNON BLANC

SONOMA COUNTY

2023

The Sauvignon Blanc grapes for this wine come from a single vineyard in Dry Creek Valley, and is a refreshing representation of this estate vineyard site.

THE VINTAGE

The winter of 2022–2023 saw record rainfall, ending years of drought conditions in Sonoma County and the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to harvest beginning 2 weeks later than average, on August 29th. This gave the grapes ample time to develop full flavors while maintaining vibrant acidity. Our final pick of the season was on October 26th.

HOW IT'S MADE

When the grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling and primary fermentation. The wine does not undergo malolactic fermentation, preserving the bright flavors and crisp acidity Sauvignon Blanc is known for.

AROMAS & FLAVORS

Delicious and bright, this wine is a true summertime delight. A bouquet of passionfruit, Key lime, honeydew melon, and orange blossom lead to mango, guava, peach, and lemon zest flavors on the palate. Served chilled, this wine is the perfect hostess gift for any spring or summer gathering.

FOOD PAIRINGS

This Sauvignon Blanc pairs well with white fish, shellfish, chicken, pork or veal. Also try it with a light seafood risotto, light pastas, vegetable quiches or a cheese platter with Chevre, Feta, Burrata or Brie.

COOPERAGE

Stainless steel

TECHNICAL DATA

Composition 95.41% Sauvignon Blanc, 4.59% Muscat

Alcohol 14.2% | **pH** 3.39 | **TA** 6.41 g/L

Bottled February 2024