



FERRARI-CARANO

Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2021

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

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 75% malolactic fermentation and is sur lie aged and stirred weekly for 6 months. The final blend was assembled in June 2022, and the wine was barreled again in French oak (25% new) until bottling in January 2023, for a total of 15 months of barrel aging.

AROMAS & FLAVORS

Emelia's Cuvée Chardonnay opens with mouthwatering aromas of baked apple, caramel popcorn, quince, fig, and nutmeg. The palate is rich and full with flavors of graham cracker, nectarine, ripe pear and notes of toffee through the finish.

FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken, Caesar's, chicken and other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

15 months in French oak (25% new)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | **pH** 3.62 | **TA** 5.19 g/L

Bottled January 2023