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# FERRARI-CARANO

*Vineyards and Winery*

## TRÉSOR

SONOMA COUNTY

### 2022

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*Aptly named “Trésor” for “treasure,” Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals - Cabernet Sauvignon, Malbec, Petit Verdot, Merlot and Cabernet Franc - selected from exceptional vineyard blocks in Knight’s, Alexander, Napa, and Dry Creek Valleys.*

#### 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 ahead of average. 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 September 12th – October 25th.

#### HOW IT’S MADE

Upon entering the winery, the hand-harvested grapes are sorted, then transferred to stainless steel tanks 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 in wine caves, allowing for the perfect balance of fruit, tannin and oak.

#### AROMAS & FLAVORS

The 2022 Trésor opens with aromas of cedar, molasses, cola, cassis, and a hint of clove. The palate is full, with silky tannins adding depth to layers of plum jam and toasty dried cherry scones.

#### FOOD PAIRINGS

Trésor complements lamb and beef that is roasted or braised. Pair with beef stew, filet mignon, a maple bacon cheeseburger, grilled flank or sirloin steak. Try Trésor with strong-flavored cheeses like Gorgonzola or sharp cheddar.

#### COOPERAGE

19 months in French oak, 49% new

#### TECHNICAL DATA

**Composition** 73% Cabernet Sauvignon, 10% Malbec, 6% Cabernet Franc, 6% Petit Verdot, 5% Merlot

**Alcohol** 14.8% | **pH** 3.77 | **TA** 6.30 g/L

**Bottled** July 3, 2024