



FERRARI-CARANO

Vineyards and Winery

FIGORELLA CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2022

The grapes for Fiorella Chardonnay are from our vineyards along the river in Russian River Valley.

THE VINTAGE

The winter of 2021–2022 had minimal rainfall, adding to drought conditions in Russian River Valley. 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 early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

Grapes for this wine are gently hand harvested and whole-cluster pressed. The juice is cold settled for 24 hours, racked to barrels and fermented for 25 days. This wine undergoes 95% malolactic fermentation and is sur lie aged for 10 months with weekly stirring in 25% new French oak barrels. The final blend was assembled in July 2023, then barreled back down until bottling, for a total of 15 months barrel aging.

AROMAS & FLAVORS

Fiorella is as elegant as its name, opening with aromas of golden delicious apple, quince, honeysuckle, and toasted marshmallow, with a hint of nutmeg. The palate strikes the perfect balance of creaminess and acidity, layering flavors of pear, apple, and vanilla, with notes of lemon cream lingering on the finish.

FOOD PAIRINGS

Our Fiorella Chardonnay is the perfect wine to serve as an apéritif. It also pairs nicely with light pasta and seafood courses or chicken, pork, turkey and veal. Mild-flavored cheeses are also excellent choices.

COOPERAGE

15 months in French oak, 25% new (25% 1yr, 50% neutral)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | pH 3.59 | TA 6.23

Bottled December 5, 2023