



FERRARI-CARANO

Vineyards and Winery

RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

2022

The grapes for this wine come from our mountain vineyards in Alexander Valley, LookOut and RockRise ranches, sitting high above the valley floor at elevations from 500 to 1,400 feet.

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 the Cabernet Sauvignon October 6th - October 21st.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and berry sorted through an optical sorter before being transferred to stainless steel tanks for 3 days of cold soaking with daily pumpovers. Following the cold soak, yeast is added and pumpovers continue, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to 54% new French oak barrels for malolactic fermentation and 19 months of cave aging before bottling July 9, 2024.

AROMAS & FLAVORS

This wine opens with cassis, cedar, cocoa, cola, and cardamom spice on the nose. The palate is beautifully structured with plush, integrated tannins adding elegance and depth to the layers of leather, plum jam, and mocha flavors.

FOOD PAIRINGS

Our Reserve 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, 54% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon
Alcohol 14.9% | **pH** 3.71 | **TA** 6.2 g/L
Bottled July 9, 2024