



FERRARI-CARANO

Vineyards and Winery

CHARDONNAY

SONOMA COUNTY

2023

This wine is comprised of grapes from 60 different vineyard lots in Sonoma County that are blended together to create one full-bodied, delicious Chardonnay.

THE VINTAGE

The winter of 2022–2023 saw record rainfall, ending years of drought conditions in Sonoma County. 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

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 100% malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending in May, followed by bottling in June.

AROMAS & FLAVORS

This wine is rich and round, opening with aromas of Meyer lemon, pear, golden apple, toasted marshmallow, and vanilla bean. The palate shows incredible depth with layers of Bartlett pear and graham cracker leading to hazelnut and baking spice on the finish.

FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

COOPERAGE

8 months in French oak, 20% new

TECHNICAL DATA

Composition 96% Chardonnay, 2.5% Gewürztraminer, 1.5% mixed whites

Alcohol 14.5% | **pH** 3.58 | **TA** 5.65 g/L

Bottled June 2024