



FERRARI-CARANO

Vineyards and Winery

PREVAIL WEST FACE

ALEXANDER VALLEY

2015

The grapes for this Cabernet Sauvignon/Syrah blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

GRAPE

66% Cabernet Sauvignon, 34% Syrah

TASTING NOTES

PreVail West Face is a delicious, full-bodied wine with lush aromas and flavors of blueberry, maple, caramel, bacon, boysenberry and leather with a touch of black pepper on the finish. Fleshy and full, this wine has exquisite depth and lingering, firm tannins providing textural proof of this wine's ageability.

VINTAGE NOTES

A dry winter led to early bud break with unfavorable weather during bloom that disrupted the pollination process and resulted in a reduction of crop yields. Spring and summer were warm and dry, and the first grapes were harvested a week and a half earlier than the previous year, making it one the earliest harvests ever. With reduced yields and plenty of warm sunshine to ripen the grapes, this year's wines are concentrated in aromas and flavors, and display great color and balanced tannins.

WINEMAKING NOTES

The grapes are hand harvested, and upon entering the winery, hand sorted and then gravity fed directly into oak and stainless steel tanks for three days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. After primary fermentation, the wine is drained and pressed to barrels for malolactic fermentation, then aged in the wine caves for 21 months before bottling in August, 2017.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely.

COOPERAGE

53% new French oak, 47% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.9%/3.82/.62

Bottled: Fall 2017



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