



FERRARI-CARANO

Vineyards and Winery

PREVAIL BACK FORTY

ALEXANDER VALLEY

2021

The grapes for this Cabernet Sauvignon are grown on low-yielding vines on a 40-acre, 1,100-foot elevation vineyard at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley.

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover.

HOW IT'S MADE

The grapes for this wine are destemmed and berry sorted through an optical sorter, then transferred to stainless steel tanks for 5 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. Once fermentation is complete, the wine is drained to 81% new French oak barrels for malolactic fermentation and 21 months of cave aging before bottling September 1, 2023.

AROMAS & FLAVORS

This wine is rich and intense with aromas of mocha, graham cracker, cedar, and spiced plums. On the palate, this Cabernet Sauvignon showcases ripe boysenberry and blueberry, leading to a long, toasty finish.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

COOPERAGE

21 months in French oak, 81% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon
Alcohol 14.9% | **pH** 3.77 | **TA** 5.62 g/L
Bottled September 1, 2023