FERRARI·CARANO
Vineyards and Winery

PINOT NOIR
ANDERSON VALLEY
2019

This delicious Pinot Noir is a blend of grapes from our ranches in Anderson Valley, Mendocino County.

GRAPE
Pinot Noir

AROMAS & FLAVORS
Aromas of dried cherry, cranberry, plum, caramel and mocha fill the senses, followed by vibrant flavors of cherry pie filling and cola. A velvety texture and bright acidity distinguish this naturally-balanced wine.

HOW IT'S MADE
The grapes are hand picked and brought to the winery in macrobins, then gently destemmed and transferred to small stainless steel open-top tanks. After a 3-day cold soak, various yeast strains are introduced. Tanks are punched down 1-to-3 times per day. Once dry, the wines are drained and pressed to tank for a day of settling and then racked to barrels to complete malolactic fermentation. After 9 months in barrel, the wine was bottled in August, 2020.

THE VINTAGE
2019 began with plenty of rain, including a couple of days of flooding, which brought our total rainfall to well above the annual average. March was cooler and wetter than normal, leading to later budbreak and bloom dates, and despite a rare storm during flowering season, a good crop size was set. Summer brought typical warm Sonoma county weather, heating up towards the end of August and the beginning of September. Favorable weather continued, allowing the grapes to hang as long as needed to develop ripe, jammy flavors. Harvest was completed on September 28th.

FOOD PAIRINGS
This wine pairs perfectly with salmon, fowl and meat entrées like beef bourguignon or rack of lamb. During the holidays, pair our Pinot Noir with an herb-roasted turkey, gravy and cranberry sauce dinner, or other dishes like a fall harvest salad with butternut squash, pumpkin seeds, pecans and greens, sweet potatoes with walnuts, bread stuffing with herbs, sage, wild rice and giblets, and even roasted goose.

COOPERAGE
23% new French oak, 77% older oak

TECHNICAL DATA
Alcohol/pH/TA: 14.5%/3.68/.54
Bottled: August 2020