FERRARI·CARANO
Vineyards and Winery

SIENA

SONOMA COUNTY
2016

Ferrari-Carano's Italian heritage is reflected in SIENA, an easy-sipping, Sangiovese-based, red wine blend.

GRAPES
Sangiovese, Malbec, Cabernet Sauvignon, Petite Sirah

AROMAS & FLAVORS
SIENA has delicious aromas of blackberry, raspberry jam, cocoa, toasty vanilla, licorice, and nutmeg spice that lead to flavors of Bing cherry, blueberry, sweet plums, pomegranate, mocha, sweet oak notes and a hint of butterscotch. SIENA has supple tannins and a balanced mouthfeel with lively elegance and depth.

HOW IT'S MADE
The grapes are sorted and destemmed before being transferred to a stainless steel tank for 3 days of cold soaking. Following the cold soak, yeast is added and pumpovers commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to barrels for malolactic fermentation and 14 months of cave aging before bottling March 2018.

THE VINTAGE
After a remarkably early and low yielding 2015 harvest, the 2016 vintage began closer to an average start date, with the vines producing good yields in the midst of a fourth year of drought in Sonoma County. The vineyards performed well with considerable amounts of rainfall dropping late winter and early spring, combined with mild and warmer early spring conditions. Although there were many mornings of heavy fog in late August, most of the summer and early fall were sunny, warm and dry. The 2016 growing season was ideal for quality wine grape farming and harvesting at optimal ripeness.

FOOD PAIRINGS
SIENA pairs perfectly with savory Italian food, like pasta with flavorful tomato sauces or pizza. SIENA is also delicious with dishes like chicken cacciatore, duck salad with raspberries or oranges, or simply prosciutto on crostini bread.

COOPERAGE
26% new French & Eastern European oak, 74% older oak

TECHNICAL DATA
Alcohol/pH/TA: 14.5%/3.75/.57
Bottled: March 2018
Released: Fall 2018

CERTIFIED CALIFORNIA SUSTAINABLE —VINEYARD—