FERRARI·CARANO
Vineyards and Winery

TRÉSOR

SONOMA COUNTY
2015

Aptly named "Trésor" for "treasure," Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals – Cabernet Sauvignon, Malbec, Petit Verdot, Merlot and Cabernet Franc – selected from exceptional vineyard blocks in Alexander, Napa, Dry Creek and Russian River Valleys.

GRAPES
67% Cabernet Sauvignon, 12% Malbec, 12% Petit Verdot, 7% Merlot, 2% Cabernet Franc

AROMAS & FLAVORS
Silky, elegant and vibrant with aromas of dried blueberry, dark plum, chocolate, toffee and a subtle hint of licorice leading to flavors of caramel, black cherry, pomegranate with a hint of molasses on the lingering finish.

HOW IT'S MADE
Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for three days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 21 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

THE VINTAGE
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 2014, 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.

FOOD PAIRINGS
Trésor complements lamb and beef that is roasted or braised. Pair with beef stew, filet mignon, a bacon maple cheeseburger, grilled flank or sirloin steak. Try Trésor with strong-flavored cheeses like Gorgonzola or sharp Cheddar.

COOPERAGE
54% new French, Eastern European & American oak, 46% older oak

TECHNICAL DATA
Alcohol/pH/TA: 14.5%/3.83/.57
Bottled: August 2017

CERTIFIED CALIFORNIA SUSTAINABLE —VINEYARD—