



FERRARI-CARANO

Vineyards and Winery

ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

2022

The grapes for this small-lot Zinfandel come from our estate vineyard in Dry Creek Valley.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Dry Creek Valley. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds, picking the Zinfandel on September 17.

HOW IT'S MADE

This wine is primarily composed of Zinfandel blended with a small amount of Petite Sirah. Upon entering the winery, the hand-harvested grapes are destemmed to stainless steel tanks for three days of cold soaking. The grapes are then inoculated with yeast and the tanks are pumped over, one to two times daily, for the duration of primary fermentation. Individual lots are drained and pressed to French oak barrels (32% new) for malolactic fermentation and cave aged for 15 months. Lots are kept separate until blending and bottling.

AROMAS & FLAVORS

This wine opens with aromas of cocoa, molasses, cedar spice, and dried cherry biscotti. The palate is full, with round tannins and layers of decadent flavors – plum jam, fig bars, and English toffee lingering on the finish.

FOOD PAIRINGS

Our Zinfandel is a food-friendly wine that pairs perfectly with meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, chili, pizzas, and spicy sausage. Cheeses such as Gruyère, extra sharp Cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our Zinfandel.

COOPERAGE

15 months in French oak, 32% new

TECHNICAL DATA

Composition 86% Zinfandel, 14% Petite Sirah

Alcohol 14.8% | **pH** 3.70 | **TA** 6.03 g/L

Bottled February 8, 2024