



FERRARI-CARANO

Vineyards and Winery

FIGRELLA CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2020

The grapes for Fiorella Chardonnay are from our vineyards along the river in Russian River Valley.

THE VINTAGE

The winter of 2019–2020 produced average rainfall in Sonoma County, with the bulk of rain falling January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than normal. Temperatures during the summer were above average, with few nights of fog and cloud cover. The month of September was perfect for grape ripening, and harvest was completed on October 2.

HOW IT'S MADE

Grapes for this wine are gently hand harvested and whole-cluster pressed. The juice is cold settled for 24 hours, racked to barrels and fermented for 25 days. This wine undergoes 90% malolactic fermentation and is sur lie aged for 10 months with weekly stirring in 30% new French oak barrels. The final blend was assembled in July 2021, then barrel aged until bottling, for a total of 16 months barrel aging.

AROMAS & FLAVORS

Fiorella entices the senses from the first swirl of the glass. A bouquet of pear, honeysuckle, Meyer lemon and crème brûlée lead to rich flavors and a creamy mouthfeel. Apricot, vanilla, brioche and buttercream characters complete this wine.

FOOD PAIRINGS

Our Fiorella Chardonnay is the perfect wine to serve as an apéritif. It also pairs nicely with light pasta and seafood courses or chicken, pork, turkey and veal. Mild-flavored cheeses are also excellent choices.

COOPERAGE

16 months in French oak, 30% new (25% 1yr, 45% neutral)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.2% | pH 3.45 | TA 5.49

Bottled January 2022