



TRÉSOR

SONOMA COUNTY

2021

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 Knight's, Alexander, Napa, and Dry Creek Valleys.

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the grapes were ready for harvesting near the average pick dates for Bordeaux varieties.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 5 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 20 months barrel aging in wine caves, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

The 2021 Trésor opens with aromas of black currant, lardon, anise, and hints of burnt sugar and lavender. The palate is round, with upfront flavors of Santa Rosa plum and cedar, supported by evolving texture that leads to a strong, lingering finish.

FOOD PAIRINGS

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

COOPERAGE

20 months in French and Eastern European oak, 49% new

TECHNICAL DATA

Composition 71% Cabernet Sauvignon, 8% Malbec, 8% Merlot, 7% Cabernet Franc, 6% Petit Verdot Alcohol 14.8% | pH 3.83 | TA 5.57 g/L Bottled August 2023

