



DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2022

Dominique Chardonnay is from vineyards along the river in Russian River Valley and is named after Rhonda Carano — Dominique is Rhonda's middle name.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall, adding to drought conditions throughout the Carneros region. 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 early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed then barrel fermented. The wine completes 98% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2023, and the wine was barreled again in 30% new, 20% 1-year and 50% neutral French oak until bottling, for a total of 15 months of barrel aging.

AROMAS & FLAVORS

Dominique is the quintessential Russian River Valley Chardonnay, opening with aromas of maple, bacon, golden apple, fig, and hazelnut that give way to flavors of caramelized pineapple, ripe apple, and graham cracker. Balanced acidity complements the layers of concentrated aromas and flavors, while a toasty finish further characterizes this beautiful wine.

FOOD PAIRINGS

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

COOPERAGE

15 months in French oak, 30% new (20% 1yr, 50% neutral)

TECHNICAL DATA

Composition 100% Chardonnay Alcohol 14.5% | pH 3.6 | TA 5.89 g/L Bottled December 11, 2023

