



FERRARI-CARANO

Vineyards and Winery

MERLOT

SONOMA COUNTY

2019

Select lots of grapes are chosen from Ferrari-Carano's vineyards in Sonoma County to create this beautifully balanced, medium-bodied wine. The cool climate, valley floor vineyards produce supple, fruit-forward wine, while the mountaintop vineyard fruit lends intensity and structure.

THE VINTAGE

2019 began with rain that brought our total rainfall to well above the annual average amount. March was cooler and wetter than normal, which led to later bud break and bloom dates. Summer brought typical warm weather to Sonoma County, heating up even more later in August and September. Favorable weather continued allowing the grapes the "hang time" needed to develop rich, fruit-forward flavors.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 3 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

This is a medium-bodied Merlot, displaying aromas of black cherry, cola, rubbed sage, English Toffee and vanilla. On the palate, plum galette and leather are complemented by toasty clove imparted by its time in barrel.

FOOD PAIRINGS

The fruit forward, easy-drinking qualities of this Merlot make it the perfect wine to pair with any red meat course, Italian entrées and fragrantly-spiced roasted or grilled poultry dishes.

COOPERAGE

20 months in French oak, 26% new

TECHNICAL DATA

Composition 84% Merlot, 11% Syrah, 5% Petite Sirah
Alcohol 14.8% | **pH** 3.75 | **TA** 5.76 g/L
Bottled August 2021