



FERRARI-CARANO

Vineyards and Winery

PREVAIL BACK FORTY

ALEXANDER VALLEY

2019

The grapes for this Cabernet Sauvignon are grown on low-yielding vines on a 40-acre, 1,100-foot elevation vineyard at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley.

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

The grapes for this wine are destemmed and berry sorted through an optical sorter, then transferred to stainless steel tanks for 5 days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained to 83% new barrels for malolactic fermentation and 20 months of cave aging before bottling in August 2021, unfiltered.

AROMAS & FLAVORS

This wine is rich and intense with aromas of dried blueberry, leather, spiced dark chocolate, and vanilla. On the palate, dominant boysenberry jam flavors are accented by notes of cedar and a hint of barrel toast on the decadent finish.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

COOPERAGE

20 months in French oak, 83% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon
Alcohol 15.0% | pH 3.77 | TA 5.35 g/L
Bottled August 9, 2021