
FERRARI-CARANO

Vineyards and Winery

PINOT NOIR

ANDERSON VALLEY

2018

This delicious Pinot Noir is a blend of grapes from our ranches in Anderson Valley, Mendocino County.

GRAPE

Pinot Noir

AROMAS & FLAVORS

Aromas of ripe cherry, cola, dark currant and baking spices fill the senses, followed by vibrant flavors of juicy plum, black cherry and cardamom. A velvety texture and bright acidity distinguish this naturally-balanced wine.

HOW IT'S MADE

The grapes are hand harvested and hand sorted in the field. They are gently destemmed and transferred to small, stainless steel open top tanks or bins. After a three-day cold soak, various yeast strains are introduced. Fermentors are punched down one to three times per day. Wines are pressed when dry and then moved to barrels to complete malolactic fermentation. The blend was assembled in July and bottled in August.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfalls led to normal to above-normal yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer "hang time" for the grapes, which led to fully ripe flavors.

FOOD PAIRINGS

This wine pairs perfectly with salmon, fowl and meat entrées like beef bourguignon or rack of lamb. During the holidays, pair our Pinot Noir with an herb-roasted turkey, gravy and cranberry sauce dinner, or other dishes like a fall harvest salad with butternut squash, pumpkin seeds, pecans and greens, sweet potatoes with walnuts, bread stuffing with herbs, sage, wild rice and giblets, and even roasted goose.

COOPERAGE

20% new French oak, 80% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.61/.57

Bottled: August 2019



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