



FERRARI-CARANO

Vineyards and Winery

MIDDLERIDGE RANCH PINOT NOIR

ANDERSON VALLEY

2023

Between two ridges in the hills above Boonville in Anderson Valley, sits Ferrari-Carano's Middelridge Ranch. Quiet and peaceful with warm, western winds in the afternoon, the flavors of these grapes are very fruit driven, but still possess the spice and minerality for which the valley is known.

THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

HOW IT'S MADE

The grapes are hand picked and brought to the winery in macrobins where they are optically sorted, then gently destemmed and transferred to small stainless steel tanks. After a 3-day cold soak, yeast is introduced. Tanks are punched down or pumped over 1 to 2 times per day until primary fermentation is finished. Once dry, we keep the lots separate and they are drained and pressed to tank for one day of settling and then racked to barrels, where they complete malolactic fermentation. After 9 months in barrel, the wine was bottled in July 2024.

AROMAS & FLAVORS

This wine is a beautiful representation of Anderson Valley Pinot Noir. Aromas of pomegranate, raspberry bramble, nutmeg, and spices awaken the senses. The palate is medium-bodied with plenty of juicy acidity, offering cherry cola characters with hot cocoa on the finish.

FOOD PAIRINGS

Middelridge Ranch Pinot Noir is a seductive, aromatic wine that pairs well with salmon, fowl and meat entrees such as beef bourguignon or rack of lamb.

COOPERAGE

9 months in French oak, 31% new

TECHNICAL DATA

Composition 100% Pinot Noir

Alcohol 14.5% | pH 3.66 | TA 5.8 g/L

Bottled July 15, 2024