

---

# FERRARI-CARANO

*Vineyards and Winery*

## FIGORELLA CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2019

---

*The grapes for Fiorella Chardonnay are from our vineyards along the river in Russian River Valley. (Fiorella is also the name of Rhonda Carano's cat!)*

### THE VINTAGE

The winter of 2018-2019 brought above average rainfall with the bulk of rain falling from January through May. Spring temperatures were cooler than average, but the weather warmed August through October. Conditions through harvest were ideal, with a bit of a heat wave towards the end of August. September was perfect for ripening with consistently warm temperatures which allowed for longer "hang time" for the grapes. The last of the grapes for this wine were picked on September 28.

### HOW IT'S MADE

Grapes for this wine are gently hand harvested and whole-cluster pressed. The juice is cold settled for 24 hours, racked to barrels and fermented with native yeasts for 25 days. This wine undergoes 75% malolactic fermentation and is sur lie aged for 10 months with weekly stirring in 30% new French oak barrels. The final blend was assembled in July 2020, then barrel aged until bottling, for a total of 15.5 months barrel aging.

### AROMAS & FLAVORS

Fiorella entices the senses from the first swirl of the glass. A bouquet of pear, honeysuckle, fresh flowers and toasted marshmallow lead to rich flavors and a creamy mouthfeel. Peach, vanilla, brown sugar and brioche characters complete the package.

### FOOD PAIRINGS

Our Fiorella Chardonnay is the perfect wine to serve as an apéritif. It also pairs nicely with light pasta and seafood courses or chicken, pork, turkey and veal. Mild-flavored cheeses are also excellent choices.

### COOPERAGE

15.5 months in French oak, 30% new (25% 1yr, 45% neutral)

### TECHNICAL DATA

**Composition** 100% Chardonnay

**Alcohol** 14.2% | **pH** 3.4 | **TA** .51

**Bottled** March 2, 2021

