



FERRARI-CARANO

Vineyards and Winery

RESERVE CHARDONNAY

NAPA VALLEY CARNEROS

2022

A classic style, oak-aged, creamy, California Chardonnay made from grapes sourced primarily from our vineyard in Los Carneros, Sonoma.

THE VINTAGE

The winter of 2021–2022 had minimal rainfall, adding to drought conditions throughout the Carneros region. With mild winter and spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

Hand-picked grapes are whole cluster pressed into stainless steel tanks where the juice is cold settled for 24 hours. The juice is then racked and transferred to French oak barrels (35% new) for fermentation. After barrel fermentation, the wine is sur lees aged with bi-weekly stirring. After aging 9 months in barrel the wine is pumped to tank and blended in July, then returned to barrels for an additional 5 months of aging before bottling. This wine has undergone 98% of malolactic fermentation.

AROMAS & FLAVORS

The 2022 Reserve Chardonnay exemplifies the picturesque Carneros growing region. Opening with deeply complex aromas of apple crisp, caramel popcorn, golden delicious apple, quince, and crème brûlée, this wine beckons the first sip. On the palate, the creamy texture is layered with intriguing flavors - Bartlet pear, peach cobbler, graham cracker, and toffee, culminating in a long, indulgent finish.

FOOD PAIRINGS

In addition to a wide variety of appetizers, shellfish and poultry dishes, Reserve Chardonnay pairs perfectly with richer foods that enhance this fuller bodied and deliciously creamy wine.

COOPERAGE

14 months in French oak, 35% new (20% 1yr, 45% neutral)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | pH 3.61 | TA 5.89

Bottled December 2023