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# COMING SOON!

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FERRARI-CARANO  
*Vineyards and Winery*

**FUMÉ BLANC**

SONOMA COUNTY

**2021**

*One of the first two wines Ferrari-Carano ever made 40 years ago, the Fumé Blanc is comprised of Sauvignon Blanc grapes from Sonoma County.*

#### HOW IT'S MADE

Our Fumé Blanc is a blend of Sauvignon Blanc grapes from various appellations in Sonoma County — Dry Creek, Alexander, Russian River and Knights Valleys — along with grapes from carefully selected vineyards in Mendocino and Lake counties.

When the grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling. The juice is either transferred to stainless steel tanks or older French oak barrels for fermentation. The wine in barrels is sur lie aged and stirred every other week for two months, then blended and bottled.

#### FOOD PAIRINGS

Fumé Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with veal and pork. This wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican and Southwestern dishes.