



FERRARI-CARANO

Vineyards and Winery

CHARDONNAY

SONOMA COUNTY

2024

This wine is comprised of grapes from 60 different vineyard lots in Sonoma County that are blended together to create one full-bodied, delicious Chardonnay.

THE VINTAGE

The 2024 wine vintage in Sonoma County is being hailed as one of the best in recent memory. Favorable weather conditions throughout the growing season contributed significantly to this exceptional quality. The year began with a cool spring, transitioned into a warm summer with extended periods of heat during the peak growing season, and concluded with mild daytime temperatures and cool nights as harvest approached. This climatic progression allowed grapes to maintain high acidity and develop outstanding quality.

HOW IT'S MADE

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. The wine is aged sur lie for 10 months in 20% new French oak with biweekly stirring until blending and bottling.

AROMAS & FLAVORS

The 2024 Sonoma County Chardonnay opens with aromas of graham cracker, butterscotch, pear, baked apple, and toffee. The palate delivers a beautiful compilation of pear, buttercream, nutmeg, lemon chiffon, caramel, and lemon honey.

FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

COOPERAGE

10 months in French oak, 20% new

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.5% | **pH** 3.65 | **TA** 5.3 g/L