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# FERRARI-CARANO

*Vineyards and Winery*

## PINOT GRIGIO

CALIFORNIA

2022

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*This wine is crafted from our vineyards in California and fermented exclusively in stainless steel for a crisp, clean and refreshing white wine.*

### THE VINTAGE

The winter of 2021–2022 had minimal rainfall, adding to drought conditions throughout the California grape growing regions. 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

Individual lots of hand-harvested grapes are gently whole-cluster pressed to minimize any color or harsh tannin extraction, then racked to stainless steel tanks for cold fermentation. This wine does not undergo malolactic fermentation, so it retains its bright flavors and crisp acidity. Depth and complexity are enhanced with weekly lees stirring until bottling.

### AROMAS & FLAVORS

Bright, clean, and refreshing are the defining qualities of this wine. Characters of lime zest, white peach, and orange blossom are brought to life by the wine's crisp acidity, making it a crowd-pleaser for special occasions or any night of the week.

### FOOD PAIRINGS

Pinot Grigio is perfect as an apéritif as well as paired with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrées with lively and spicy flavors found in Asian cuisine.

### COOPERAGE

100% Stainless steel tanks

### TECHNICAL DATA

Composition Pinot Grigio

Alcohol 13.9% | pH 3.46 | TA 6.39 g/L

Bottled May 2023