



FERRARI-CARANO

Vineyards and Winery

TRÉSOR

SONOMA COUNTY

2018

Aptly named “Trésor” for “treasure,” Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals - Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec and Merlot - selected from exceptional vineyard blocks in Dry Creek, Alexander, Knights and Russian River Valleys.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer “hang time” for the grapes, which led to fully ripe flavors.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for 3 days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 20 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

AROMAS & FLAVORS

Trésor is an elegant, full-bodied wine with rich texture and layers of flavor. On the nose, aromas of cardamom, graham cracker, cedar and black cherry entice the senses. The palate offers plum tart and fresh leather laced with notes of caramel through the long finish.

FOOD PAIRINGS

Trésor complements lamb and beef that is roasted or braised. Pair with beef stew, filet mignon, a maple bacon cheeseburger, grilled flank or sirloin steak. Try Trésor with strong-flavored cheeses like Gorgonzola or sharp Cheddar.

COOPERAGE

20 months in French and Eastern European oak, 53% new

TECHNICAL DATA

Composition 62% Cabernet Sauvignon, 11% Cabernet Franc, 11% Petit Verdot, 10% Malbec, 6% Merlot

Alcohol 14.8% | pH 3.80 | TA 5.4 g/L

Bottled August 19-20, 2020