



FERRARI-CARANO

Vineyards and Winery

FIGRELLA CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2023

The grapes for Fiorella Chardonnay are from our vineyards along the river in Russian River Valley.

THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

HOW IT'S MADE

Grapes for this wine are gently hand harvested and whole-cluster pressed. The juice is cold settled for 24 hours, racked to barrels and fermented for 25 days. This wine undergoes 95% malolactic fermentation and is sur lie aged for 10 months with weekly stirring in 25% new French oak barrels. The final blend was assembled in July 2024, then barreled back down until bottling, for a total of 15 months barrel aging.

AROMAS & FLAVORS

The 2023 Fiorella is an elegant representation of the vintage. On the nose, honeysuckle, golden apple, Meyer lemon, and crème brûlée aromas swirl from the glass. The palate offers flavors of pear, orange blossom, vanilla, and buttercream lifted by bright acidity.

FOOD PAIRINGS

Our Fiorella Chardonnay is the perfect wine to serve as an apéritif. It also pairs nicely with light pasta and seafood courses or chicken, pork, turkey and veal. Mild-flavored cheeses are also excellent choices.

COOPERAGE

15 months in French oak, 25% new

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.2% | **pH** 3.62 | **TA** 5.93

Bottled February 4, 2025