



SIENA, 2009 Sonoma County

Ferrari-Carano's Italian heritage is reflected in this Sangiovese-based, easysipping blend. Select lots of grapes are chosen from our vineyards in Alexander, Dry Creek and Russian River Valleys to create a beautifully-balanced and medium-bodied wine. SIENA has delicious aromas of cherry pie, raspberry jam and spice with lingering flavors of ripe wild berries, pomegranate, vanilla, caramel, and sweet oak. Elevated tones of dried cherries, cranberries come out along with deeper, darker nuances of blueberry preserves, cherry cola and cinnamon.

From our valley floor and mountainside vineyards, our vineyards for our SIENA are farmed in shallow, rocky, low-vigor soil that adds impressive depth and concentration of flavor intensity to the wine. A moderate summer in 2009 had our Sangiovese and Malbec grapes hanging on the vine up to two weeks later than usual. This extra hang time concentrated flavors and softened tannins. We finished picking all of the SIENA vineyards by the first of October. The result of this vintage year was vibrant and expressive wines that have great richness and elegance.

WINE LIST DESCRIPTION:

2009 Ferrari-Carano SIENA, Sonoma County

WINEMAKER COMMENTS:

This wine is primarily Sangiovese blended with Malbec and Syrah. Grapes are hand harvested, and upon entering the winery, hand sorted and then gravity fed directly into tanks for five days of cold soaking. The wines are fermented on the skins for about 10 days until pressing, then individual lots are moved to barrels where they complete malolactic fermentation. After fermentation is complete, the wines are blended and aged in new Hungarian puncheons and older French oak barrels in wine caves until bottled.

BTG COST / PROFIT CALCULATOR: To determine cost/profit, first enter in the BTG cost per bottle then glass.

BTG Cost Per Bottle: \$ _____ (Per Oz: \$ _____)		BTG Price Per Glass: \$ _____	Reset: _____
Size:	Cost Price Per Glass:	Profit Per Glass:	
2 oz.	\$ _____	\$ _____	
4 oz.	\$ _____	\$ _____	
5 oz.	\$ _____	\$ _____	
6 oz.	\$ _____	\$ _____	

Distributor Name: _____ Phone: _____

Salesperson Name: _____ Phone: _____