

2004 Eldorado Noir
Black Muscat
Russian River Valley



The 2004 Ferrari-Carano Eldorado Noir is a truly unique dessert wine, made from black Muscat grapes grown in a single Russian River Valley vineyard. Known in Europe as a table grape variety, the Eldorado Noir is made only in years when weather conditions permit. This wine has a beautifully dark, viscous purple color, with bright rose petal, blueberry and strawberry aromas and flavors that are a delight to the palate. Sweet, but not overly sweet, the Eldorado Noir, is intensely aromatic and fresh and clean in its flavors.

Vintage Notes

Grown in the Russian River Valley, the black Muscat grapes ripen slowly in the cool, foggy climate, reaching their full flavor maturity much later than other varieties of grapes. The 2004 growing season started and ended earlier than in recent years, with spring and summer months providing the perfect conditions for grape growing. Warm temperatures in late August and early September hastened grape maturity, with sugar levels developing ahead of flavors. Patience paid off in the end, though, as flavors and sugars came back into balance just before harvesting, a few days before the fall rains began.

Winemakers Notes

The grapes for this wine are left on the vine longer than other varieties in order to achieve a “late harvest” style, shriveling the over-ripe berries to 29 to 30 brix. The Eldorado Noir grapes undergo carbonic maceration for five to seven days, which helps the wine achieve the unique and rich concentration of flavors inherent to this technique. Grapes were removed from the carbonic tank, crushed and

cold fermented to retain their freshness and fruitiness. The fermented Eldorado Noir grapes are then pressed at the desired residual sugar level, and aged in neutral barrels. The resulting wine is rich, aromatic, and mouth filling with a lingering finish.

Food Pairings

The 2004 Eldorado Noir is exceptional paired with rich, decadent chocolate desserts, as well as vanilla bean ice cream or bread pudding with plum or persimmons, for a change. Fruit-based tarts, shortcakes, fruitcakes, pumpkin pie, pecan pie or baked apples also pair nicely with the Eldorado Noir.



Appellation: Russian River Valley	Blend: 100% Black Muscat; 100% Russian River Valley	Cooperage: 100% Stainless Steel	Suggested Retail: \$25.00/375 ml
Bottled: June 15, 2005	Release Date: August, 2006	Alcohol: 11.01%	Cases Produced: 389 cases
		RS: 16.4%	pH: 3.79
			TA: 0.69