



2002 Ferrari-Carano Syrah Alexander Valley

2002 Growing Season

Harvest: September 2002

Great weather during bloom set the stage for yields to be at or above target levels. Due to the great crop levels, we were able to thin the fruit to assure maximum quality. Heat events in late August and early to mid-September jump-started harvest and required focus to assure that the winery received fruit at its optimum quality. Harvest began in late August and was completed the first week of October.

Tasting Notes

Alexander Valley is known as a premium region for growing Syrah grapes. Vineyards that scale the hillsides surrounding the valley floor provide us with rich and complex flavors, in addition to grapes that are powerful and concentrated. Our Syrah exhibits aromas of jammy black fruits, spice and earth. The flavors are dense and lush, yet reveal grace and balance.

Food Suggestions

Syrah pairs well with more flavorful foods such as game, lamb and barbecued food. Low tannin, fruity wines with little oak such as Syrah go well with Indian foods or foods with coconut, cumin, cream or milk-based sauces. Try this wine with chocolate for a delicious treat.

Winemaking

Bottled:	April 2004
Varietal Composition:	80% Syrah, 8% Cabernet Sauvignon, 7% Carignane and 4% Sangiovese; 99% Alexander Valley, 1% Dry Creek Valley
Cooperage:	French and American oak
Alcohol:	14.5%
Release Date:	May 2005

