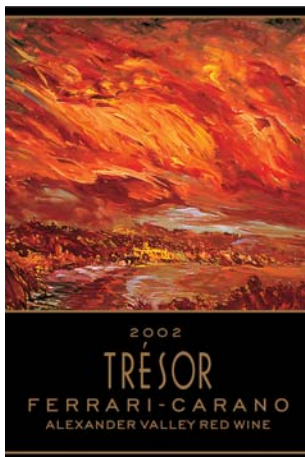


**2002 Trésor,
Alexander Valley**



Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals – Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, and Petit Verdot – from the best selections of all our vineyards in Alexander and Dry Creek Valleys. Aptly named “Trésor” for “treasure,” the grapes are grown exclusively from dry-farmed, low yielding vines primarily on our mountain vineyards. Intense, concentrated and dark ruby red in color, Trésor has layered aroma and flavor components, including black cherry and plum mingled with warm cedar, eucalyptus and the sweet toast of French oak. Despite its power, Trésor is an elegant and supple wine, showing ripe, smooth tannins and a long, fruit-dominated finish.

Vintage Notes

Our mountain vines are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavor intensity to the wine. We took advantage of a unique growing season that was characterized by an early start, then a cool spring, followed by a “hurry up and wait” start to harvest. A mild October tested everyone’s patience, but conditions soon improved, and we finished harvest the end of the month.

Winemakers Notes

An outstanding vintage, the 2002 Trésor is composed of Cabernet Sauvignon, with smaller amounts of Malbec, Merlot, Petit Verdot, and Cabernet Franc. Upon entering the winery, the grapes were destemmed and then whole berries were fermented in tank before pressing. Individual lots were moved to barrels for

malolactic fermentation, then blended and barrel aged in new and older French oak for 24 months, allowing for the perfect balance of fruit, tannin, and oak.

Food Pairings

Our 2002 Trésor complements lamb, beef, pork and veal dishes, as well as fish such as halibut, salmon and tuna. Try Trésor with medium and strong-flavored cheeses such as blue, aged goat and cheddar veal.



Appellation: 93% Alexander Valley; 7% Dry Creek Valley	Blend: 73% Cabernet Sauvignon; 13% Malbec; 10% Merlot; 3% Petit Verdot; 1% Cabernet Franc	Cooperage: 76% New French Oak; 24% Older French Oak	pH: 3.88
Bottled: August 2004	Release Date: August 2006	Alcohol: 14.7%	TA: 0.573