



2002 Ferrari-Carano Zinfandel Dry Creek 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

The Dry Creek Valley's current and historic reputation as a source for outstanding Zinfandel is revealed in our 2002 vintage. Our Dry Creek Zinfandel displays the classic characteristics of this highly prized Dry Creek varietal; layers of complex blackberry, plum, cherry and spice flavors, heightened by rich aromas of vanilla and sweet oak. This wine is to be enjoyed now, or over the next two to three years.

Food Suggestions

Zinfandel is a versatile, food-friendly wine that complements just about any non-seafood meal. This may include white meat dishes, pizza, mild or strong flavored game, and spicy dishes such as Chinese or Thai food.

Winemaking

Bottled:	April 15, 2004
Varietal Composition:	80% Zinfandel, 15% Carignane, 5% Petit Sirah; 86% Dry Creek Valley, 14% Alexander Valley
Cooperage:	14 months in French and American oak barrels
Alcohol:	15%
Release Date:	September 2005

