

**2003 Siena,
Sonoma County**



Our Siena reflects Ferrari-Carano's heritage by combining Sangiovese, Malbec and Cabernet Sauvignon into an easy-sipping and multi-dimensional blend. Select lots of grapes were chosen from our vineyards in Alexander, Dry Creek, Russian River Valleys to create our beautifully balanced and medium-bodied 2003 Siena. The Siena is supple and ripe with heady fruit aromas of strawberry jam, dried cranberry and raspberry, mixed with chocolate and a few spicy/peppery hints. Expressive berry fruit is met by good acidity, soft tannins, and a lingering finish.

Vintage Notes

From our valley floor and mountainside vineyards, our vines for the Siena are farmed in shallow, rocky, low-vigor soil that adds 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 by the end of the month.

Winemakers Notes

This wine is composed of primarily Sangiovese, blended with small amounts of Malbec, Carignane, Petit Verdot, Syrah, Merlot, and Cabernet Sauvignon. The cool climate valley floor vineyards produce supple, fruit-forward wine, while the hillside vineyard fruit lends intensity and structure. Upon entering the winery, the grapes were crushed and destemmed, and then fermented in tank before

pressing. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged in 100% French oak for 16 months, allowing for the perfect balance of fruit, tannin, and oak.

Food Pairings

Siena pairs perfectly with savory Italian dishes, pasta with flavorful tomato sauces or pizza. Siena is also good with American favorites such as chicken and lamb.



Appellation: 64% Alexander Valley; 34% Dry Creek Valley; 2% Russian River Valley	Blend: 75% Sangiovese; 11% Malbec; 5% Carignane; 3% Petit Verdot; 2% Syrah; 2% Merlot; 2% Cabernet Sauvignon	Cooperage: 100% Older French Oak	pH: 3.57
Bottled: June 2005	Release Date: April 2006	Alcohol: 14.5%	pH: 3.57