

VINTAGE:  
2004

APPELLATION:  
Alexander Valley

BLEND:  
85% Cabernet Sauvignon,  
8% Syrah, 4% Cabernet Franc,  
3% Petit Verdot

COOPERAGE:  
35% new French, Hungarian  
and American oak;  
65% older French oak



**TASTING NOTES:**

The fruit for our 2004 Ferrari-Carano Cabernet Sauvignon comes primarily from mountain-grown fruit in Alexander Valley. Fog drifts over the tops of the coastal mountains and burns off quickly in the morning sunshine, resulting in a warm climate with almost full sun throughout the day – ideal conditions for our cabernet sauvignon mountain vineyards. A powerful wine with great finesse, this wine is a deep, glowing garnet color with a concentrated nose of dark chocolate, black tea and ripe, juicy blackberry and boysenberry fruit accompanied by toffee, caramel, and licorice flavors on the palate. With a delicious, concentrated fruit entry, ripe, showy tannins and a long finish, this wine will continue to improve with age.

**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 memorable Labor Day weekend fire in the eastern hills of Alexander Valley brought near darkness conditions during the day with smoke and ash covering the mountain vineyards. This hot, dry and windy heat event in September gave way to a mild October with cold nights. A long, extended summer carried the grapes to ideal ripeness, with our last grapes being brought in the end of October.

**WINEMAKING NOTES:**

This wine is composed of primarily Cabernet Sauvignon, blended with small amounts of Syrah, Cabernet Franc and Petit Verdot. 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 for 20 months and aged an additional nine months in bottle, allowing for the perfect balance of fruit, tannin, and oak.

**FOOD PAIRINGS:**

Our 2004 Ferrari-Carano Cabernet Sauvignon pairs well with roasted, broiled or barbequed heavy game and red meats such as lamb, beef, pork and veal. Medium and strong-flavored cheeses such as blue cheese or sharp cheddar also pair nicely with Cabernet Sauvignon.

**WINE INFORMATION:**

Bottled: July 2006  
Released: March 2007  
Alcohol: 14.5%  
pH/TA: 3.79/0.56



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