

VINTAGE:  
2004

APPELLATION:  
52% Dry Creek Valley,  
24% Alexander Valley,  
20% Russian River Valley,  
4% Napa/Carneros

BLEND:  
93% Merlot, 4% Malbec,  
3% Petit Verdot

COOPERAGE:  
30% new French oak,  
70% older French oak



**TASTING NOTES:**

Select lots of grapes were chosen from our vineyards in Alexander, Dry Creek, Russian River and Napa/Carneros to create our beautifully balanced and full-bodied 2004 Ferrari-Carano Merlot. A multidimensional, velvety wine with a dark ruby color and complex nose of ripe cherry, blackberry, and exotic notes of licorice and cedar, this year's Merlot is accented by intricately woven flavors of boysenberry, currant fruit and dark chocolate, with caramel lingering on the silky finish. Given proper cellaring, this wine will continue to provide drinking enjoyment to 2013.

**VINTAGE NOTES:**

From our valley floor and mountain top vineyards, our vines for the Merlot are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavor intensity to the wine. A mild August ensured a healthy canopy which provided the perfect combination of sunlight and heat penetrating the grape clusters. These conditions allowed the grapes to reach full maturity in both flavor and tannin structure. Harvest was completed in mid-October.

**WINEMAKER NOTES:**

This wine is composed of primarily Merlot, blended with small amounts of Malbec and Petit Verdot. 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 18 months, allowing for the perfect balance of fruit, tannin, and oak.

**FOOD PAIRINGS:**

The fruit forward, easy drinking qualities of our 2004 Ferrari-Carano Merlot make it the perfect wine to pair with any red meat course, Italian entrée, and roasted or grilled fragrantly-spiced poultry dishes.

**WINE INFORMATION:**

Bottled:	May 2006
Released:	December 2006
Alcohol:	14.5%
pH:	3.66
TA:	0.62



FERRARI-CARANO  
*Vineyards and Winery*

8761 Dry Creek Road  
Healdsburg, CA 95448  
www.ferrari-carano.com  
707.433.6700 fax 707.431.1742