

VINTAGE:
2004

APPELLATION:
Alexander Valley

BLEND:
95% Sangiovese,
5% Syrah

COOPERAGE:
100% new Hungarian
Puncheon oak



TASTING NOTES:

The 2004 Ferrari-Carano Sangiovese from our mountain vineyards in Alexander Valley displays an atypical darkness, richness and ripeness for the Sangiovese grape. Aromatic characteristics of luscious red and black berry fruit with deep, concentrated cherry, rich mocha and toffee notes are followed by ripe supple tannins and a tremendously long finish of caramel, vanilla and chai spice.

VINTAGE NOTES:

Our mountain vines are dry 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 lack of August heat spikes and a healthy canopy from a beautiful early summer allowed the Sangiovese to reach full maturity in both flavor and tannin structure. Yields of 2 tons per acre with a berry size of 1 gram (half the size of typical Sangiovese) resulted in greater color, aroma, tannin and overall density of the wine.

WINEMAKING NOTES:

This wine is produced from small, concentrated berries carefully hand-harvested from our hillside vineyards, consisting of approximately five acres on our Mountain Estate property. Upon entering the winery, grapes were gently de-stemmed and hand-sorted for gravity filling into the fermentor. Fermentation temperatures were kept at modest levels to retain brighter aromatics and flavors with less astringent tannins. The wine received 10-day maceration and was then gravity-filled directly into Hungarian Puncheon oak barrels and cave-aged for 16 months, then aged an additional eight months in bottle prior to release.

FOOD PAIRINGS:

Our 2004 Ferrari-Carano Sangiovese pairs well with braised, roasted or barbequed meats such as chicken, red meat, fish lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses such as Tellagio also pair nicely with our Sangiovese.

WINE INFORMATION:

Bottled:	May 2006
Released:	February 2007
Alcohol:	14.5%
pH:	3.47
TA:	0.65



FERRARI-CARANO
Vineyards and Winery

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