

VINTAGE:  
2004

APPELLATION:  
Sonoma County

BLEND:  
87% Sangiovese, 9% Malbec,  
4% Cabernet Sauvignon

COOPERAGE:  
20% new Hungarian Puncheon,  
80% older French oak



**TASTING NOTES:**

Siena reflects Ferrari-Carano's Italian 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 and Russian River Valleys to create our beautifully balanced and medium-bodied 2004 Siena. Siena is supple and ripe with heady fruit aromas of cherry cola and sweet berries complemented by crème caramel and creamy oak spice. Juicy cherry and raspberry jam flavors are followed by a layered finish of caramel and butterscotch. Excellent red fruit vitality is met by good acidity, round, gentle 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. A mild August ensured a healthy canopy which provided the perfect combination of sunlight and heat penetrating the Sangiovese clusters. These conditions allowed the Sangiovese to reach full maturity in both flavor and tannin structure. Harvest was completed in mid-October.

**WINEMAKING NOTES:**

This wine is composed of primarily Sangiovese, blended with small amounts of Malbec and Cabernet Sauvignon. Grapes were hand-harvested, and upon entering the winery, hand-sorted and then gravity fed directly into tanks for five days of cold soaking. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged in new Hungarian and older French oak in the wine caves for 14 months, with an additional seven months of bottle aging prior to release.

**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.

**WINE INFORMATION:**

Bottled:	April 2006
Released:	September 2006
Alcohol:	14.5%
pH:	3.47
TA:	0.65



**FERRARI-CARANO**  
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