

VINTAGE:
2004

APPELLATION:
96% Dry Creek Valley,
4% Alexander Valley

BLEND:
85% Zinfandel, 11% Petit Sirah,
4% Carignane

COOPERAGE:
American and French Oak



TASTING NOTES:

The grapes for our 2004 Ferrari-Carano Zinfandel come from primarily our estate vineyards in Dry Creek Valley, an area known for producing some of the world best Zinfandels. Deep purple in color with rich tannins and dark fruit complexity, our Zinfandel has aromas of blackberry, plum, dried currants, and a touch of black pepper. Concentrated fruit continues on the palate complemented by sweet oak and brown spice, while a long and lingering finish is highlighted by smooth tannins and flavors of black currants.

VINTAGE NOTES:

From our valley floor vineyards, our vines for the Zinfandel 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 Zinfandel, blended with small amounts of Petit Syrah and Carignane. 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 in American and French oak for 13 months, allowing for the perfect balance of fruit, tannin, and oak.

FOOD PAIRINGS:

Our 2004 Ferrari-Carano Zinfandel is a food-friendly wine that pairs perfectly with gamey meat dishes such as slow roasted pork, grilled lamb chops or duck. Try adding rosemary for a nice touch, or spice things up by pairing our Zinfandel with Creole spiced jambalaya or spicy sausage. Cheeses such as gruyere, extra sharp cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our Zinfandel.

WINE INFORMATION:

Bottled:	April 2006
Released:	February 2007
Alcohol:	14.9%
pH:	3.66
TA:	0.63



FERRARI-CARANO
Vineyards and Winery

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