

VINTAGE:  
2005

APPELLATION:  
Alexander Valley

BLEND:  
88% Cabernet Sauvignon,  
4% Cabernet Franc, 4% Syrah,  
4% Petit Verdot

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



**TASTING NOTES:**

The fruit for our 2005 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 boasts aromas of blackberry, dark chocolate and black tea complemented by elements of earth and licorice. Ripe black fruit, currants, toffee and caramel flavors give this wine a sweet mid-palate, excellent depth, showy tannins, and a pure, classic Cabernet finish.

**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. A wet winter gave way to a late March warming trend making for great bud break and a quick start to the growing season. A mild summer yielded grapes of wonderful balance, bright varietal characteristics and rich, plentiful tannins. The last of the grapes were harvested in early November.

**WINEMAKING NOTES:**

This wine is composed of primarily Cabernet Sauvignon, blended with small amounts of Cabernet Franc, Syrah and Petit Verdot. The hand harvested grapes enter the gravity flow winery and are hand sorted, then whole berries are gravity fed into tanks for fermenting before pressing. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged for 18 months and aged an additional three months in bottle, allowing for the perfect balance of fruit, tannin and oak.

**FOOD PAIRINGS:**

Our 2005 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:**

|           |           |
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| Bottled:  | May 2007  |
| Released: | July 2007 |
| Alcohol:  | 14.5%     |
| pH/TA:    | 3.84/0.56 |



FERRARI-CARANO  
*Vineyards and Winery*

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