

VINTAGE:
2005

APPELLATION:
89% Alexander Valley,
7% Russian River Valley,
2% Dry Creek Valley,
2% Napa/Carneros

BLEND:
100% Chardonnay

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



TASTING NOTES:

The 2005 Alexander Valley Chardonnay is especially elegant with its floral and fruit aromas of pineapple, apricot, lemon meringue, and apple complemented by notes of hazelnut and oak. Generous on the palate, creamy vanilla undertones balance layers of toast and spice on the finish, while the tropical flavors linger to the end.

VINTAGE NOTES:

Grapes came from our estate vineyards in four distinctly different growing regions in Sonoma County: Alexander Valley, Russian River Valley, Dry Creek Valley, and Napa/Carneros. A mild late spring and summer 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 structure. Harvest was completed mid-October.

WINEMAKER NOTES:

Each individual lot for this wine was either whole cluster pressed or gently crushed, de-stemmed, pressed and then cold settled for two days in stainless steel tanks before moving to barrels. Aged separately in French oak, the winemaking team was able to select from the various individual lots to create the final blend. The wines completed 100 percent malolactic fermentation and were sur lie aged and stirred every two weeks for ten months. The end result is a captivating wine with tropical overtones supplemented by toasty hazelnut with impressive balance and length.

FOOD PAIRINGS:

The 2005 Alexander Valley Chardonnay is perfect with richer foods such as lobster, mussels and salmon, or chicken, pork, turkey and veal dishes. Creamier, more pungent flavored cheeses are also perfect with this Chardonnay.

WINE INFORMATION:

Bottled: July and August 2006
Released: January 2007
Alcohol: 14.4%
pH: 3.50
TA: 0.58



FERRARI-CARANO
Vineyards and Winery

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