

VINTAGE:
2005

APPELLATION:
86% Napa/Carneros,
14% Alexander Valley,

BLEND:
100% Chardonnay

COOPERAGE:
100% new French oak



TASTING NOTES:

The 2005 Reserve Chardonnay is a blend of the finest lots of wine from Ferrari-Carano's Napa/Carneros and Alexander Valley vineyards. The cool climate of the Napa/Carneros region imparts its unique delicacy and finesse to the wine, while the Alexander Valley component adds an intensely rich mouth-filling tropical character. A fruit-focused wine offering exotic Asian pear, fig, quince and hazelnut overtones, the Reserve Chardonnay displays a delicious brown spice, and apple character supplemented by a rich, creamy buttery finish.

VINTAGE NOTES:

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 whole cluster pressed and then cold settled for two days in stainless steel tanks before moving to barrels for fermentation. The wines completed 60 percent malolactic fermentation and were sur lie aged in French oak barrels and stirred every two weeks for ten months until blending in June. Then the blended wine was aged for an additional six months in 30% new French oak until bottling. The end result is a captivating wine with tropical overtones supplemented by toasty almond with impressive balance and length.

FOOD PAIRINGS:

In addition to a wide variety of appetizers, seafood such as shellfish and poultry dishes, the 2005 Reserve Chardonnay pairs perfectly with richer foods that enhances this fuller bodied and deliciously creamy wine.

WINE INFORMATION:

Bottled:	January 2007
Released:	June 2007
Alcohol:	14.1%
pH:	3.56
TA:	0.63



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