

VINTAGE:
2005

APPELLATION:
Sonoma County

BLEND:
80% Sangiovese, 16% Malbec,
4% Zinfandel

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



TASTING NOTES:

Ferrari-Carano's Italian heritage is reflected in this Sangiovese-based, easy-sipping, multi-dimensional blend. Select lots of grapes were chosen from our vineyards in Alexander, Dry Creek and Russian River Valleys to create a beautifully balanced and medium-bodied wine. SIENA is supple and ripe with heady fruit aromas of fresh picked red and black berries complemented by cinnamon and mocha. Juicy cherry and raspberry jam flavors are followed by a round, viscous finish of milk chocolate 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 wet winter, light spring rains and a mild summer 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 the beginning of October.

WINEMAKING NOTES:

This wine is composed of primarily Sangiovese, blended with small amounts of Malbec and Zinfandel. 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 Puncheons and older French oak in the wine caves for 14 months, with an additional two 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, lamb, pork and beef.

WINE INFORMATION:

Bottled:	March 2007
Released:	May 2007
Alcohol:	14.5%
pH:	3.48
TA:	0.63



FERRARI-CARANO
Vineyards and Winery

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