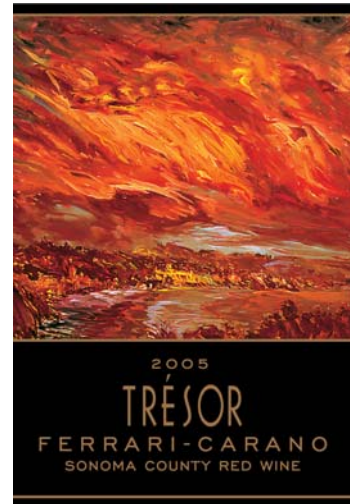


**VINTAGE**  
2005

**APPELLATION**  
Sonoma County

**BLEND**  
69% Cabernet Sauvignon,  
10% Malbec,  
8% Cabernet Franc, 7% Merlot,  
6% Petit Verdot

**COOPERAGE**  
45% new French oak,  
55% older French oak



**TASTING NOTES**

Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals – Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot, and Petit Verdot – from the best selections of our vineyards in Alexander and Dry Creek Valleys. Aptly named “Trésor” for “treasure,” the grapes are hand harvested from dry-farmed, low yielding vines primarily on our mountain vineyards. Delicious aromas of ripe blackberry and currant from the Cabernet Sauvignon pair with the provocative notes of boysenberry and cherry cobbler from the Petit Verdot and Cabernet Franc. With a full bodied and richly-textured tannin profile, this blend exudes a concentrated palate of intense red and black berries, cinnamon, chocolate, espresso, and vanilla. Upfront silkiness and roundness make for a delicious wine now and will drink well for 7-10 years.

**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 slightly above average crop received plenty of hang time during the long, moderately cool vintage. Malbec was the first varietal to ripen in September, while the mountain Cabernet Sauvignon blocks were last, in October. A lack of heat spikes and rains that held out until November created the perfect conditions for wines with excellent ripeness, balance and tannins.

**WINEMAKER NOTES**

Upon entering the winery, the grapes were destemmed, hand-sorted and then whole berry fermented in tank before pressing. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged in new and older French oak for 20 months, allowing for the perfect balance of fruit intensity, tannin suppleness and oak sweetness.

**FOOD PAIRINGS**

Our 2005 Trésor complements lamb, beef, chicken mole, and duck dishes that are roasted or braised. Try Trésor with strong-flavored cheeses such as gorgonzola and sharp cheddar.

**WINE INFORMATION**

Bottled:	August 2007
Released:	July 2008
Alcohol:	14.5%
pH:	3.85
TA:	0.55



**FERRARI-CARANO**  
*Vineyards and Winery*

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