

**FERRARI-CARANO
MALBEC**

VINTAGE
2006

APPELLATION
Dry Creek Valley

BLEND
100% Malbec

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



TASTING NOTES

Best known as a varietal in a Bordeaux blend, Malbec is finding renewed glory and acclaim on its own, as in our first time ever, 2006 Ferrari-Carano Estate Malbec. Malbec is a grape with thin skin and the need for much sun, making it a perfect fit for our estate in Dry Creek Valley, an area known for its hot, dry, sunny weather. Vibrant pomegranate juice, fresh blueberry and ripe plum flavors with exotic nuances of licorice, chocolate and clove provide depth and intrigue, while fresh-picked Bing cherries, blackberry, vanilla and sweet spice aromas add to this wine's impressive length.

VINTAGE NOTES

Our Estate block of Malbec was harvested on September 21. An unusually cool and wet winter and spring caused a late start to the growing season, while above average heat in July, and then a drop in temperature mid-August, brought the Malbec to full maturity exactly when we wanted and extended the hang-time for the grapes.

WINEMAKER NOTES

This wine is 100% Malbec. Upon entering the winery, the hand-harvested grapes were destemmed, hand sorted and then whole berries were cold-soaked and fermented in tank before pressing. Individual lots were moved to barrels and aged in French oak for 16 months, with an additional four months in bottle prior to release, allowing for the perfect balance of fruit, tannin, and oak.

FOOD PAIRINGS

Delicious with a variety of red meat, our 2006 Ferrari-Carano Malbec is a versatile wine that holds its own with Mexican, Cajun, Indian and Italian cuisines, especially those with tomato-based sauces.

WINE INFORMATION

Suggested Retail: \$38
Bottled: March 2008
Released: September 2008

FERRARI-CARANO
Vineyards and Winery
8761 Dry Creek Road
Healdsburg, CA 95448
www.ferrari-carano.com
707.433.6700 fax 707.431.1742