

VINTAGE:  
2006

APPELLATION:  
Russian River Valley

BLEND:  
100% Pinot Grigio



**TASTING NOTES:**

With its delicate aromas and delicious flavors, our 2006 Ferrari-Carano Pinot Grigio is a perfect white wine for spring and summer sipping. The newly-labeled Pinot Grigio, sister wine to the Ferrari-Carano Siena, offers inviting creamy pear, key lime, subtle vanilla and green apples on the nose, complemented by honeydew melon, citrus and a hint of peaches on tasting. The pleasant mouthfeel is balanced by a light citrus finish that is delicate yet vibrant.

**VINTAGE NOTES:**

The Pinot Gris fruit for this wine comes from fog-cooled vineyards in the Russian River Valley, an area known for producing some of the world's best white wines. 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 in early September.

**WINEMAKER NOTES:**

When the hand-harvested Pinot Gris grapes arrived at the winery, each lot was gently whole cluster pressed to minimize any color or harsh tannin extraction, and then moved directly to stainless steel tanks for cold fermentation. The cold fermentation helps preserve the fresh fruit character of the wine. The wine developed in 100% stainless steel with weekly stirring of the lees to increase richness, depth and complexity. The resulting wine retains bright flavors and crisp acidity balanced with a touch of creaminess.

**FOOD PAIRINGS:**

Its delicate aromas, delicious flavors, and balanced acidity make our 2006 Pinot Grigio the ideal wine to pair with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or dishes with lively and spicy flavors one might find in Asian cuisines such as Japanese, Vietnamese, Thai, Chinese, or Korean.

**WINE INFORMATION:**

|           |               |
|-----------|---------------|
| Bottled:  | February 2007 |
| Released: | March 2007    |
| Alcohol:  | 13.0%         |
| pH:       | 3.25          |
| TA:       | 0.75          |



**FERRARI-CARANO**  
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