

FERRARI-CARANO PINOT NOIR

VINTAGE
2006

APPELLATION
Russian River Valley

BLEND
100% Pinot Noir

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



TASTING NOTES

Our brand new 2006 Ferrari-Carano Pinot Noir comes from the Russian River Valley, an appellation known for producing some of California's finest Pinot Noirs. The Pinot Noir has aromas of elegant floral, Bing cherry, and wild blackberry with hints of cola and spice. Rich yet delicate, bright acidity greets you on the palate with plum and bramble raspberry flavors complemented by cedar and a toasted oak 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 just before the rains began.

WINEMAKER NOTES

Upon entering the winery, the hand picked Pinot Noir clusters were sorted and gently destemmed allowing for partial whole berry fermentations. Meticulous care was taken in every aspect to ensure that no oxygen was introduced at any point during winemaking. Each lot was cold soaked for two to three days and fermented in small bins. Various yeast strains were utilized to add complexity. The wines were gently pressed and then immediately barrel aged for nine months in a variety of 100 percent French oak. One hundred percent malolactic fermentation was completed in barrel, allowing for the oak to integrate.

FOOD PAIRINGS

A food-friendly wine, our 2006 Pinot Noir pairs nicely with salmon and is also delicious with turkey, light meats such as veal, and mushrooms. It is also delicious with higher acid dishes, such as those with balsamic vinaigrette, soy sauce or lemon.

WINE INFORMATION

Suggested Retail: \$32
Bottled: July 2007
Released: September 2007
Alcohol: 14.5%
pH: 3.64
TA: 0.55

FERRARI-CARANO
Vineyards and Winery

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