

**VINTAGE**  
2006

**APPELLATION**  
Sonoma County

**BLEND**  
100% Sauvignon Blanc

**COOPERAGE**  
100% Stainless Steel



**TASTING NOTES**

With its aromatic and fruit-driven style, our 2006 Ferrari-Carano Sauvignon Blanc is a very special, single vineyard bottling of the Sauvignon Musqué clone. Refreshing and crisp, this lovely, balanced wine displays orange blossom, honeydew melon, guava and white nectarine flavors with hints of citrus and mineral notes. Our 2006 release is a nicely balanced wine with a pleasant mouthfeel and a refreshing, clean finish.

**VINTAGE NOTES**

The 2006 Ferrari-Carano Sauvignon Blanc is 100% Sauvignon Blanc Musque fruit from a single vineyard in Sonoma County. 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 early-October.

**WINEMAKER NOTES**

When the hand-harvested Sauvignon Blanc grapes arrived at the winery, they were crushed and destemmed, and then moved directly to stainless steel tanks for two days of cold settling, and then cold fermentation that occurred at 55 degrees for 30 days. The cold fermentation helps preserve the fresh fruit character of the wine. The wine aged in 100% stainless steel, which helped to retain the Sauvignon Blanc's bright fresh fruit flavors and crisp acidity.

**FOOD PAIRINGS**

Its aromatic, refreshing, fruit-driven style makes our 2006 Sauvignon Blanc perfect as an aperitif or as a complement to lighter seafood and pasta dishes, yet it is viscous enough for spicy blackened red snapper.

**WINE INFORMATION**

Bottled:	February 2007
Released:	October 2007
Alcohol:	14.2%
pH/TA:	3.39/0.64



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

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