

VINTAGE

2006

APPELLATION

Anderson Valley

BLEND

100% Pinot Noir

COOPERAGE

50% new Burgundian French oak, 50% older French oak

**TASTING NOTES**

Introducing the inaugural vintage of Ferrari-Carano's, Vineyard-Select, Sky High Ranch Pinot Noir from Mendocino Ridge in Anderson Valley! Located just off the coastal region of Mendocino County and only 15 miles long, peaceful and bucolic Anderson Valley's warm sunny days and cool, foggy mornings and nights create the ideal microclimate for producing Pinot Noir grapes with intense fruit flavors. This superbly crafted wine boasts aromas of plum, cherry, blueberry, maple, and coffee complemented by deep, rich flavors of jammy cassis and black cherry, with a hint of smoky oak on the finish. Yielding only a half-ton per acre, Sky High Ranch Pinot Noir's velvety texture and dazzling complexity are underscored by bright acidity, creating a naturally-balanced wine perfectly representative of the terroir from which it came.

VINTAGE NOTES

Surrounded by towering redwoods and lush forest, Ferrari-Carano's Sky High Ranch Pinot Noir grapes are grown high above the fog line on the cool, steep slopes of Mendocino Ridge, not far from the Pacific Ocean. A mild, late spring and summer provided the perfect combination of sunlight and heat penetrating the tiny grape clusters. These conditions allowed the grapes to reach full maturity in both flavor and structure.

WINEMAKER NOTES

Upon entering the winery, the hand-picked Pinot Noir clusters were hand-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. The grapes were cold soaked for three to five days and fermented in small bins. Various yeast strains were introduced to add complexity. The wines were gently pressed to barrel and aged for 15 months in French oak.

FOOD PAIRINGS

Our 2006 Sky High Ranch Pinot Noir is a seductive, aromatic wine that pairs well with salmon, fowl and white meats such as veal.

WINE INFORMATION

Bottled:	January 2008
Released:	May 2008
Alcohol:	13.9%
pH:	3.58
TA:	0.62



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