

VINTAGE
2007

APPELLATION
Alexander Valley

BLEND
75% Cabernet Sauvignon,
14% Syrah, 11% Petit Verdot

COOPERAGE
40% new French, Hungarian
and American oak;
60% older French oak



TASTING NOTES

The fruit for our 2007 Ferrari-Carano Cabernet Sauvignon comes primarily from mountain-grown fruit in Alexander Valley. Fog drifts over the tops of the coastal mountains and burns off quickly in the morning sunshine, resulting in a warm climate with almost full sun throughout the day – ideal conditions for our cabernet sauvignon mountain vineyards. With aromas of blackberry jam, baking spices, pure maple syrup and black tea, this wine delights with rich delicious flavors of caramel, espresso and dark chocolate. A juicy and full mid-palate, rich, mouth-coating tannins and excellent depth characterize this lovely Cabernet Sauvignon.

VINTAGE NOTES

Our mountain vines are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavors to the wine. A mild, late spring and summer ensured that the mature vines had a healthy canopy for the grapes, 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 the beginning of October.

WINEMAKING NOTES

This wine is composed of primarily Cabernet Sauvignon, blended with small amounts of Syrah and Petit Verdot. The hand harvested grapes enter the gravity flow winery and are hand sorted, then whole berries are gravity fed into tanks for fermenting before pressing. Individual lots are moved to barrels for malolactic fermentation, then blended and barrel aged for 19 months and aged an additional nine months in bottle, allowing for the perfect balance of fruit, tannin and oak.

FOOD PAIRINGS

Our 2007 Ferrari-Carano Cabernet Sauvignon pairs well with roasted, broiled or barbecued heavy game and red meats such as lamb, beef, pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with Cabernet Sauvignon.

WINE INFORMATION:

Bottled:	June 2009
Released:	April 2010
Alcohol:	14.5%
pH/TA:	3.78/0.58

FERRARI-CARANO
Vineyards and Winery

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