

**VINTAGE**  
2007

**APPELLATION**  
100% Russian River Valley

**BLEND**  
100% Black Muscat



**TASTING NOTES**

The 2007 Ferrari-Carano Eldorado Noir is a truly unique dessert wine, made from Black Muscat grapes grown in a single Russian River Valley vineyard. This wine has a beautifully dark, viscous purple color, with bright rose petal, blueberry and strawberry aromas and flavors that are a delight on the palate. Nicely balanced with sweetness, the Eldorado Noir is intensely aromatic, and fresh and clean in its flavors.

**VINTAGE NOTES**

Grown in the Russian River Valley, the Black Muscat grapes ripen slowly in the cool, foggy climate, reaching their full flavor maturity much later than other varieties of grapes. A cool, dry year from January to August led the way to a mild September and October, with fruit picked at an even pace, making for a relatively stress-free season. The first week of October brought cool days, swiftly moving clouds, acorns rapidly dropping, leaves yellowing and chilly nights. Overall this had to be one of the fastest harvests we can remember, yielding slightly lower than average, but with incredible concentration and intensity of flavors in the grapes.

**WINEMAKER NOTES**

The grapes for this wine are left on the vine longer than other varieties in order to achieve a “late harvest” style, shriveling the ultra-ripe berries to 29 to 30 brix. The grapes undergo carbonic maceration for five to seven days, which helps the wine achieve the unique and rich concentration of flavors. Grapes are then removed from the carbonic tank, crushed and cold fermented to retain their freshness and fruitiness. The fermented Black Muscat grapes are then pressed and aged in stainless steel barrels. The resulting wine is rich, aromatic, and mouth filling with a lingering finish.

**FOOD PAIRINGS**

The 2007 Eldorado Noir is exceptional paired with rich, decadent chocolate desserts, as well as vanilla bean ice cream or bread pudding with plum or persimmons. Fruit-based tarts, shortcakes, fruitcakes, pumpkin pie, pecan pie or baked apples also pair nicely with the Eldorado Noir.

**WINE INFORMATION**

Bottled:	December 2007
Released:	November 2008
Alcohol:	11%
pH:	3.65
TA:	0.70
RS:	14.4%



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