

VINTAGE
2007

APPELLATION
Sonoma County

BLEND
100% Sauvignon Blanc

COOPERAGE
43% older French oak,
57% Stainless Steel



TASTING NOTES

Our 2007 Ferrari-Carano Fume Blanc is a blend of vineyard lots from various appellations of Sonoma County — Dry Creek, Alexander and Russian River Valleys. We focus on sites with well-drained soils and different rootstocks in order to craft a wine that is refined and elegant with a rich palette of fruit. Zesty flavors and aromas of grapefruit, citrus and honeydew mingle with a subtle grassy note that is complemented by a lingering finish of mango and guava. Aging partially in stainless steel and older French Oak gives this wine a crisp freshness and a subtle oak character that adds great complexity and depth.

VINTAGE NOTES

A cool, dry year from January to August ensured the vines set a light, small berried, intense crop. September and October were mild, 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

When the Sauvignon Blanc grapes arrive at the winery, each lot is gently crushed, de-stemmed and pressed, and then moved directly to stainless steel tanks or older French oak barrels for fermentation. Individual lots are kept separate; the wine in barrels are sur lie aged and stirred every two weeks for four months, while the wine in stainless steel tanks remain undisturbed. Individual lots are selected to create the final Fume Blanc blend.

FOOD PAIRINGS

The 2007 Fume Blanc pairs well with simple seafood dishes, and also holds up nicely with white meats such as veal and pork. The wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican and Southwestern dishes.

WINE INFORMATION

Suggested Retail:	\$17
Bottled:	January 2008
Released:	March 2008
Alcohol:	13.9%
pH:	3.38
TA:	0.64



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Vineyards and Winery

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