

**VINTAGE**  
2007

**APPELLATION**  
Sonoma County

**BLEND**  
97% Merlot,  
3% Cabernet Sauvignon

**COOPERAGE**  
30% new French, Hungarian  
and American oak,  
70% older French oak



**TASTING NOTES**

Select lots of grapes were chosen from our vineyards in Sonoma County to create this beautifully-balanced and full-bodied 2007 Ferrari-Carano Merlot. This is a velvety wine with a complex nose of fresh cherries, pomegranate and rhubarb pie, accented by intricately woven flavors of strawberry, brown sugar and crème brulee. This wine delights with a medium-bodied mid-palate, generous and approachable mouthwatering tannins, and a sweet, lively, smooth finish.

**VINTAGE NOTES**

The Merlot vines are farmed on diverse, low-vigor vineyard sites ranging from valley floor sandy loam and gravel to steep, sloped, volcanic rock hill-sides. The 2007 season was characterized by low rainfall, absence of dramatic heat spikes and a cool fall. Harvest started early and quickly, then slowed to a beautiful pace due to a cool fall. We began harvesting Merlot on September 11th and completed by September 24th.

**WINEMAKER NOTES**

This wine is comprised of 97% Merlot and 3% Cabernet Sauvignon. The cool-climate, valley-floor vineyards produce supple, fruit-forward wine, while the mountain top vineyard fruit lends intensity and structure. Upon entering the winery, the hand-harvested grapes are destemmed and then fermented in tank before gentle pressing. The wine is moved to barrels and aged for 17 months, allowing for the perfect balance of fruit, tannin, and oak.

**FOOD PAIRINGS**

The fruit forward, easy drinking qualities of our 2007 Ferrari-Carano Merlot make it the perfect wine to pair with any red meat course, Italian entrée, and roasted or grilled fragrantly-spiced poultry dishes.

**WINE INFORMATION**

Bottled: March 2009  
Released: October 2009  
Alcohol: 13.9%  
pH: 3.63  
TA: 0.55

FERRARI-CARANO  
*Vineyards and Winery*  
8761 Dry Creek Road  
Healdsburg, CA 95448  
www.ferrari-carano.com  
707.433.6700 fax 707.431.1742