

**FERRARI-CARANO
PETIT VERDOT**

VINTAGE
2007

APPELLATION
Dry Creek Valley

BLEND
100% Petit Verdot

COOPERAGE
35% new French Oak,
65% older French
and Hungarian Oak



TASTING NOTES

Dark, ripe, purple in color, Ferrari-Carano's single vineyard Petit Verdot from Dry Creek Valley entices with bold aromas of blueberry, milk chocolate, violet, clove, and spice. This wine has a rich palate of black cherry and cola, with silky mocha and toasty oak elements on the lingering finish. Ripe, full tannins round out this delicious wine.

VINTAGE NOTES

From our Estate Vineyard in Dry Creek Valley, the Petit Verdot grapes are dry farmed in a complex, riverside clay loam soil that is rocky and deep. 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.

WINEMAKER NOTES

Upon entering the winery, the hand-harvested grapes are destemmed, hand sorted and then small, whole berries are fermented in tank. The wine is moved to barrels for malolactic fermentation, racked to soften the tannins and allow the aromatics to evolve, and barrel aged in wine caves for 14 months.

FOOD PAIRINGS

Our 2007 Ferrari-Carano Petit Verdot is delicious paired with hearty and robust red meats and aged cheeses.

WINE INFORMATION

Bottled:	January 2008
Released:	Spring 2009
Alcohol:	14.2%
ph:	3.87
TA:	.56

FERRARI-CARANO
Vineyards and Winery

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