

# FERRARI-CARANO PINOT NOIR

**VINTAGE**  
2007

**APPELLATION**  
Green Valley of  
Russian River Valley

**BLEND**  
100% Pinot Noir

**COOPERAGE**  
70% older French oak,  
30% new French oak



## TASTING NOTES

The 2007 Ferrari-Carano Pinot Noir comes from one of the smallest appellations in Sonoma County — Green Valley of Russian River Valley. An area known for producing some of California's finest Pinot Noirs, this appellation is characterized by its cool, foggy climate and fine, sandy loam "Goldridge" soils that are distinctive to this area. Delicious aromas of plum, blueberry, chocolate, and cinnamon, are complemented by Bing cherry, cranberry, strawberry, rose and tea flavors. Rich yet delicate, bright acidity greets you on the palate, while soft tannins with caramel and toasted oak round out the finish.

## VINTAGE NOTES

Early bud break in March led to a dry and moderate spring and summer. The grapes for this wine were harvested in late September. Overall this had to be one of the shortest harvests we can remember, with slightly lower yields than average, but with incredible concentration and intensity of flavors in the grapes.

## WINEMAKER NOTES

The hand-picked and hand-sorted Pinot Noir clusters were gently destemmed, allowing for partial whole berry fermentations. Each lot was cold soaked for two to three days and fermented in small bins. Various yeast strains were added for complexity. The wines were gently pressed and then immediately barrel aged for nine months in French oak. One hundred percent malolactic fermentation was completed in barrel, allowing for the oak to integrate.

## FOOD PAIRINGS

This wine pairs nicely with salmon and is also delicious with light meats, poultry and duck confit.

## WINE INFORMATION

Bottled:	August 2008
Released:	January 2009
Alcohol:	14.6%
pH:	3.59
TA:	0.56

FERRARI-CARANO  
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