

VINTAGE
2007

APPELLATION
Alexander Valley

BLEND
87% Syrah
13% Cabernet Sauvignon

COOPERAGE
45% older French oak
55% new French and Hungarian



TASTING NOTES

The grapes for our Syrah come from vineyards that scale Ferrari-Carano's Look Out Mountain in Alexander Valley. This wine has explosive aromas and flavors of Maraschino cherry, blueberry pie, vanilla bean, molasses and spice. Lush, graceful and perfectly balanced, our Syrah has a deeply textured mid palate, supple tannins, and rich, harmonious length.

VINTAGE NOTES

The vines for our Syrah are dry farmed in shallow, rocky, low-vigor soil on Ferrari-Carano's Look Out Mountain. 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. The resulting hang time allowed us to craft incredible lots for this special bottling of Ferrari-Carano Syrah.

WINEMAKER NOTES

Hand-harvested grapes are hand-sorted, cold soaked and fermented in French oak tanks before gentle pressing. Kept separate by lot, the wine is moved to barrels and cave-aged for 21 months, bottled, then aged an additional 4 months until release.

FOOD PAIRINGS

Syrah pairs well with more flavorful foods such as game, lamb and barbecued food. Low tannin, fruity wines with little oak such as Syrah go well with Indian foods or foods with coconut, cumin, cream or milk-based sauces. Try this wine with chocolate for a delicious treat.

WINE INFORMATION

Bottled:	August 2009
Released:	February 2010
Alcohol:	14.8%
pH:	3.86
TA:	0.53

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