

FERRARI-CARANO PINOT NOIR

VINTAGE
2008

APPELLATION
Green Valley of
Russian River Valley

BLEND
100% Pinot Noir

COOPERAGE
68% older French oak,
32% new French oak



TASTING NOTES

The 2008 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 rhubarb, black cherry, raspberry, cola, cinnamon and rose are complemented by strawberry, vanilla and cream 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

A year of fire and ice, we began 2008 battling heavy frost in April, a hot summer and heat continuing into the early fall. Reduced yields but intensely flavored, well-balanced, ripe fruit was the happy result of a very challenging growing season. The Pinot Noir grapes for this wine were picked the beginning of September — 2008 being one of the shortest harvests we can remember.

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:	April 2010
Released:	tbd
Alcohol:	13.8%
pH:	3.61
TA:	0.53

FERRARI-CARANO
Vineyards and Winery

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