

VINTAGE

2009

APPELLATION

Sonoma County

BLEND76% Sangiovese, 16% Malbec,
8% Syrah**COOPERAGE**20% new Hungarian puncheon
80% older French oak**TASTING NOTES**

Ferrari-Carano's Italian heritage is reflected in this Sangiovese-based, easy-sipping blend. Select lots of grapes are chosen from our vineyards in Alexander, Dry Creek and Russian River Valleys to create a beautifully-balanced and medium-bodied wine. SIENA has delicious aromas of cherry pie, raspberry jam and spice with lingering flavors of ripe wild berries, pomegranate, vanilla, caramel, and sweet oak. Elevated tones of dried cherries, cranberries come out along with deeper, darker nuances of blueberry preserves, cherry cola and cinnamon.

VINTAGE NOTES

From our valley floor and mountainside vineyards, our vineyards for our SIENA are farmed in shallow, rocky, low-vigor soil that adds impressive depth and concentration of flavor intensity to the wine. A moderate summer in 2009 had our Sangiovese and Malbec grapes hanging on the vine up to two weeks later than usual. This extra hang time concentrated flavors and softened tannins. We finished picking all of the SIENA vineyards by the first of October. The result of this vintage year was vibrant and expressive wines that have great richness and elegance.

WINEMAKING NOTES

This wine is primarily Sangiovese blended with Malbec and Syrah. Grapes are hand harvested, and upon entering the winery, hand sorted and then gravity fed directly into tanks for five days of cold soaking. The wines are fermented on the skins for about 10 days until pressing, then individual lots are moved to barrels where they complete malolactic fermentation. After fermentation is complete, the wines are blended and aged in new Hungarian puncheons and older French oak barrels in wine caves until bottled.

FOOD PAIRINGS

SIENA pairs perfectly with savory Italian food, pasta with flavorful tomato sauces, or pizza. SIENA is also delicious with dishes such as Chicken Cacciatore, a duck salad with fruit like raspberries and oranges, or prosciutto on crostini.

WINE INFORMATION

Bottled:	December 2010
Released:	February 2011
Alcohol:	14.1%
pH:	3.64
TA:	0.57



FERRARI-CARANO
Vineyards and Winery

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