

VINTAGE

2010

APPELLATION95% Russian River Valley
5% Alexander Valley**VARIETAL**

100% Pinot Grigio

**TASTING NOTES**

With its delicate aromas and delicious flavors, our 2010 Ferrari-Carano Pinot Grigio is a perfect, light, white wine for sipping or as an aperitif. Sister wine to Ferrari-Carano's Sangiovese-blend, SIENA, our Pinot Grigio has aromas of lime, honeysuckle, melon, green apple, and mineral complemented by clean, refreshing flavors of lemon and peach with a round mouth-feel and a crisp, lingering finish.

VINTAGE NOTES

Grapes from four vineyards in Russian River and Alexander Valleys combine to create this wine. Record rainfall in the spring was followed by a record mild summer; July being the coolest it's been in 50 years. All the mild weather led to grapes with more citrus flavors and slightly higher acid levels. Harvest began in September, about three weeks later than normal, with the last Pinot Grigio grapes being picked mid-month.

WINEMAKER NOTES

Individual lots of hand-harvested Pinot Grigio grapes are gently whole cluster pressed to minimize any color or harsh tannin extraction, then racked to stainless steel tanks for a cold fermentation. The wine did not undergo malolactic fermentation in order to retain its bright flavors and crisp acidity. Richness, depth and complexity increased with weekly lees stirring.

FOOD PAIRINGS

The Pinot Grigio is an ideal wine to pair with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrees with lively and spicy flavors one might find in Asian cuisine.

WINE INFORMATION

Bottled:	February 2011
Released:	March 2011
Alcohol:	13.7%
pH:	3.22
TA:	0.67



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Vineyards and Winery

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