

FERRARI·CARANO
Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2024

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

THE VINTAGE

The winter of 2023-2024 saw significant rainfall for the second year in a row in Sonoma County. With seasonally average temperatures in winter and spring, budbreak was right on target. Steady temperatures in the summer led to a harvest that was right on schedule. By the Labor Day weekend heat dome, the majority of the Ferrari-Carano white grape harvest was complete. The few vineyard blocks that remained were helped along by the heat and escaped without significant damage. Harvest was well paced and smooth, with no surprises. This year's growing season is characterized by ripe tropical fruit, lush mouthfeel, and rich finish. Our harvest started on August 14th, finishing on October 10th.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, and cold-settled before being transferred to barrel for fermentation. The wine completes 100% malolactic fermentation and is sur lie aged and stirred weekly for 6 months. The final blend was assembled in April 2025, and the wine was barreled again in French oak (25% new) until bottling in January 2026 for a total of 14 months of barrel aging.

AROMAS & FLAVORS

The 2024 Emilia's Chardonnay presents an indulgent aromatic profile defined by warm brown spice, butterscotch, and toasted brioche. These rich notes are complemented by the sweetness of graham cracker and the crispness of Bartlett pear. On the palate, this full-bodied wine delivers a nostalgic experience reminiscent of baked apple crisp and spiced pear, enriched by sophisticated undertones of bourbon and lingering butterscotch.

FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken. It is also delicious with Caesar's salad other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

14 months in French oak (25% new)

TECHNICAL DATA

Composition 100% Chardonnay
Alcohol 14.2% | **pH** 3.58 | **TA** 5.40 g/L
Bottled January 2026