



FERRARI-CARANO

Vineyards and Winery

RESERVE FUMÉ BLANC

DRY CREEK VALLEY

2025

The Ferrari-Carano Estate Vineyard sits on the northern end of Dry Creek Valley near Lake Sonoma. It is bordered by both Dry Creek and Dutcher Creek on the valley floor. With warm days and cool nights, this area is ideal for growing Sauvignon Blanc.

THE VINTAGE

The 2025 vintage benefited from a wet winter and a mild, temperate summer, fostering exceptional fruit quality through a steady growing season. Harvest followed an average timeline, yielding an abundant crop characterized by bright acidity and deeply concentrated flavors.

HOW IT'S MADE

Grapes are harvested early in the morning to preserve freshness and acidity. When they arrive at the winery, they are gently pressed to extract the juice while minimizing skin contact. The juice is clarified by cold settling before fermentation begins. It is then fermented in 25% new French oak barrels to give more texture and complexity to the wine. Once fermentation is complete, the wine is stabilized, fined, and filtered to prepare for bottling.

AROMAS & FLAVORS

The 2025 Dry Creek Valley Reserve Fumé Blanc is crisp and full of bright fruit characters. Aromas of lychee, guava, and lemon peel lead to lime zest and kiwi on the palate with a buttercream finish. This wine has bright acidity and fresh minerality - perfect for spring and summer dining al fresco.

FOOD PAIRINGS

Fumé Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with veal and pork. This wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican, and Southwestern dishes.

COOPERAGE

25% new French oak

TECHNICAL DATA

Composition Sauvignon Blanc

Alcohol 13.9% | **pH** 3.48 | **TA** 5.74 g/L

Bottled April 14, 2026