



FERRARI-CARANO

Vineyards and Winery

PINOT GRIGIO

SONOMA COUNTY

2024

This wine is crafted from our vineyards right along the river in cool climate regions of Sonoma County and fermented exclusively in stainless steel for a crisp, clean and refreshing white wine.

THE VINTAGE

The 2024 wine vintage in Sonoma County is being hailed as one of the best in recent memory. Favorable weather conditions throughout the growing season contributed significantly to this exceptional quality. The year began with a cool spring, transitioned into a warm summer with extended periods of heat during the peak growing season, and concluded with mild daytime temperatures and cool nights as harvest approached. This climatic progression allowed grapes to maintain high acidity and develop outstanding quality.

HOW IT'S MADE

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 cool fermentation. This wine does not undergo malolactic fermentation to retain its bright flavors and crisp acidity. Depth and complexity are enhanced with weekly lees stirring until bottling.

AROMAS & FLAVORS

Bright, clean, and refreshing are the defining qualities of this wine. It opens with a bouquet of orange blossom, lychee, peach, pear, and Key lime. The palate adds white peach and wet stone minerality with ample acidity.

FOOD PAIRINGS

Pinot Grigio is perfect as an apéritif as well as paired with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrées with lively and spicy flavors found in Asian cuisine.

COOPERAGE

100% Stainless steel tanks

TECHNICAL DATA

Composition 97% Pinot Grigio, 3% mixed whites

Alcohol 13.5% | **pH** 3.46 | **TA** 5.54 g/L

Bottled January 23, 2025