FERRARI·CARANO

Vineyards and Winery



2024
RESERVE SANGIOVESE

ALEXANDER VALLEY

The grapes for this small-lot Sangiovese were selected exclusively from our LookOut Mountain vineyard.

THE VINTAGE 2024 opened with abundant winter rains that soaked the soils and replenished reservoirs, setting the stage for a promising season. Spring brought ideal conditions for flowering, and warm, steady weather ushered the vines seamlessly into early summer. July delivered a brief surge of triple-digit heat, but August and September returned to more typical patterns. Just as we anticipated cooler autumn days, an anomalous heatwave in early October accelerated ripening and led to an earlier-than-average harvest. These dynamic growing conditions yielded wines of exceptional character showcasing vibrant, ripe fruit flavors balanced with brightness and depth.

HOW IT'S MADE Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for three days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is then drained and pressed to French oak barrels for malolactic fermentation and cave aging. Lots are kept separate until blending and bottling.

TASTE The 2024 Sangiovese is an inviting and soulful expression, opening with a nostalgic bouquet of strawberry preserves and dried rose petals, grounded by a subtle hint of soft leather. The palate is defined by a burst of juicy acidity and a lively core of cranberry and Montmorency cherries. Expertly crafted with good structure and integrated oak, the wine is framed by supportive tannins that lead into a comforting, warm mocha finish.

FOOD PAIRINGS Delicious with braised, roasted or barbecued meats like chicken, red meat, fish, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely with our Sangiovese.

COOPERAGE

16 months in French oak, 26% new

TECHNICAL DATA

COMPOSITION 95% Sangiovese

ALCOHOL 14.7% | **PH** 3.68 | **TA** 5.8 g/L

BOTTLED March 24, 2026

CERTIFIED CALIFORNIA SUSTAINABLE VINEYARD & WINERY