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# FERRARI-CARANO

*Vineyards and Winery*

## TRÉSOR

### SONOMA COUNTY

### 2013

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Our finest blend of the five classic Bordeaux varietals: Cabernet Sauvignon, Malbec, Petit Verdot, Merlot and Cabernet Franc, from the best selections of our vineyards in Alexander and Dry Creek Valleys.

#### GRAPE

71% Cabernet Sauvignon, 10% Malbec, 9% Petit Verdot, 5% Merlot, 5% Cabernet Franc

#### TASTING NOTES

Aptly named “Trésor” for “treasure,” the grapes are hand harvested from low-yielding vines primarily on our mountain vineyards. Vibrant aromas and flavors of boysenberry, cassis, anise, black cherry, and caramel come together with lingering plum on a long finish. This wine’s upfront silkiness and roundness make for a delicious selection now and will drink well for 15-20 years.

#### VINTAGE NOTES

2013 was another great year for making wine. The growing season began with an early budbreak, after a cool, wet winter. A warm summer folloed an unusually warm, dry spring. Elevated temperatures in August lead to an earlier harvest than in recent years. These favorable conditions resulted in wines featuring good color and tannin structure along with concentrated flavors.

#### WINEMAKING NOTES

Upon entering the gravity-flow winery, the grapes are destemmed and hand sorted. Whole berries are transferred by conveyor to stainless steel and oak tanks for a four-day cold soak prior to fermentation. After fermentation, each tank is drained to 42% new barrels, keeping each lot separate. The wine undergoes malolactic fermentation and 21 months of cave aging before blending and bottling.

#### FOOD PAIRINGS

Trésor complements lamb, beef and duck dishes that are roasted or braised. Try Trésor with strong-flavored cheeses such as Gorgonzola and sharp Cheddar.

#### COOPERAGE

42% new French oak, 58% older oak

#### TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.83/.57  
Bottled: August 2015



@ferraricarano

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