



FERRARI-CARANO

Vineyards and Winery

TRÉSOR

SONOMA COUNTY

2014

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. Aptly named “Trésor” for “treasure,” the grapes are hand harvested from low-yielding vines primarily on our mountain vineyards.

GRAPE

62% Cabernet Sauvignon, 13% Petit Verdot, 11% Malbec, 10% Merlot, 4% Cabernet Franc

AROMAS & FLAVORS

Vibrant aromas of cassis, plum and pomegranate combine with notes of olive, cedar, mocha and a subtle hint of smoke that lead to flavors of cherry and blueberry on the palate. Soft and elegant, Trésor flows seamlessly, adding extension to the lengthy finish.

HOW IT'S MADE

Upon entering the gravity-flow winery, the grapes are destemmed and hand sorted. Whole berries are transferred by conveyor to oak and stainless steel tanks for three days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. After fermentation, each tank is drained to French oak barrels, keeping each lot separate. The wine undergoes malolactic fermentation and 21 months of cave aging before bottling in August 2016.

THE VINTAGE

2014 gave us another great crop of grapes, despite a second year of farming under drought conditions. The growing season began with early bud break after a dry winter, which led to a warm and dry spring. A consistently warm summer was followed by elevated temperatures toward the end of August, prompting an earlier harvest than the previous year. These favorable conditions resulted in wines with good color and tannin structure along with concentrated flavors.

FOOD PAIRINGS

Trésor complements lamb and beef dishes that are roasted or braised, like braised lamb with fennel, or pair with beef stew, filet mignon with mushrooms in a whiskey pan sauce, a bacon maple cheeseburger, or grilled flank or sirloin steak. Try Trésor with strong-flavored cheeses such as Gorgonzola or sharp Cheddar.

COOPERAGE

41% new French oak, 59% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.75/ .58

Bottled: August 2016

