



FERRARI-CARANO

Vineyards and Winery

PREVAIL BACK FORTY

ALEXANDER VALLEY

2015

The grapes for this 100% Cabernet Sauvignon are grown on low-yielding vines on a 40-acre, 1,100-foot elevation vineyard at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley.

GRAPE

100% Cabernet Sauvignon

TASTING NOTES

PreVail Back Forty entices with a delicious array of intense aromas and flavors including blackberry, cassis, dark chocolate, jammy berries, cherries, nutmeg, brown sugar, leather, vanilla, cedar and spice. This full-bodied wine has a long, rich finish and smooth, mouth-coating tannins.

VINTAGE NOTES

A dry winter led to early bud break with unfavorable weather during bloom that disrupted the pollination process and resulted in a reduction of crop yields. Spring and summer were warm and dry, and the first grapes were harvested a week and a half earlier than the previous year, making it one of the earliest harvests ever. With reduced yields and plenty of warm sunshine to ripen the grapes, this year's wines are concentrated in aromas and flavors, and display great color and balanced tannins.

WINEMAKING NOTES

French clone 337 was selected specifically for Back Forty because of its small berry size and rich tannins. The grapes are sorted and destemmed, and upon entering the winery, gravity fed directly into 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. Once fermentation is complete, the wine is drained to French oak barrels for malolactic fermentation, aged in the wine caves for 21 months, and then bottled in August, 2017.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

COOPERAGE

74% new French oak, 26% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.9%/3.65/.61

Bottled: Fall 2017



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