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# FERRARI-CARANO

*Vineyards and Winery*

## PREVAIL BACK FORTY

ALEXANDER VALLEY

2016

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The grapes for this 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

Cabernet Sauvignon

### AROMAS & FLAVORS

PreVail Back Forty entices with a delicious array of intense aromas and flavors including toffee, currants, leather, hints of nutmeg spice, caramel, vanilla, ripe plum, and toasty oak notes. This full-bodied wine has a long, rich finish and smooth, yet structured tannins.

### HOW IT'S MADE

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 five 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 19 months. This vintage was bottled unfinned and unfiltered in June 2018.

### THE VINTAGE

The 2016 vintage began closer to an average start date with the vines producing good yields in the midst of a fourth year of drought in Sonoma County. The vineyards performed well with considerable amounts of rainfall in late winter and early spring, combined with mild and warmer early spring conditions. Although there were many mornings of heavy fog in late August, most of the summer and early fall were sunny, warm and dry. The 2016 growing season was ideal for quality wine grape farming and harvesting at optimal ripeness.

### 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

82% new French oak, 18% older oak

### TECHNICAL DATA

Alcohol/pH/TA: 15.1%/3.79/.53

Bottled: June 2018

