



FERRARI-CARANO

Vineyards and Winery

RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

2016

The grapes for this wine come from our two mountain ranches in Alexander Valley — LookOut Ranch sits at the junction of Alexander, Knights and Chalk Hill Appellations, and RockRise Mountain Ranch sits high above Geyserville. These mountain ranches soar in height from 500 to 1,400-foot elevation.

GRAPE

Cabernet Sauvignon

AROMAS & FLAVORS

This full-bodied wine entices with captivating aromas of blackberry, cassis, graphite, and chocolate malt. Lush and full flavors of dark plums, black cherry, licorice, and cedar are layered with a solid structure of rich tannins.

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 drained and pressed, then moved to barrels for malolactic fermentation, remaining in individual lots until blending and bottling. The wine completes a total of 20 months barrel aging in the wine caves, allowing for the perfect balance of fruit, tannin and oak.

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

Our Reserve Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with this wine.

COOPERAGE

45% new French oak, 55% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.85/.56

Bottled: August 2018

Release: Winter 2019

