



FERRARI-CARANO

Vineyards and Winery

CABERNET SAUVIGNON

SONOMA COUNTY

2017

The grapes for this full-bodied Ferrari-Carano Cabernet Sauvignon come primarily from our mountain ranches in Alexander Valley and Knight's Valley, Sonoma County.

GRAPE

Cabernet Sauvignon & Syrah

AROMAS & FLAVORS

Vibrant aromas of plum, cedar, cola, cocoa, sandalwood spice and leather awaken the senses, while full-bodied flavors of black cherry, licorice and cedar generously fill the palate. Round tannins and notes of vanilla with toasty caramel add to the lingering, elegant mouthfeel.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are destemmed and cold soaked for 3 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 18 months barrel aging, allowing for the perfect balance of fruit, tannin and oak.

THE VINTAGE

The 2017 season began with record rainfall amounts during the winter, filling our reservoirs after 4 years of drought. Spring was mild, bringing favorable conditions during bloom, which led to a nicely set crop. We experienced more than an average number of hot days in early to mid-summer, and then record highs over Labor Day weekend. Fortunately, the vines were ready to handle the heat with adequate soil moisture supplied by all the rain.

FOOD PAIRINGS

Our 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

25% new French oak, 75% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.74/.59

Bottled: Summer 2019

