



FERRARI-CARANO

Vineyards and Winery

RESERVE CHARDONNAY

NAPA VALLEY CARNEROS

2017

A classic style, oak-aged, creamy California Chardonnay made from grapes sourced primarily from our vineyard in Napa Valley Carneros.

GRAPE

Chardonnay

AROMAS & FLAVORS

This wine entices with aromas of baked apple, fig, white peach, butterscotch, hazelnut, graham cracker and marshmallow followed by elegant, upfront ripe flavors of pear, apple and nutmeg with creamy vanilla and caramel toast on the finish. The cool climate of Napa Valley Carneros imparts its unique finesse to the wine, while the Alexander Valley component adds an intensely rich mouth-filling character.

HOW IT'S MADE

Each individual lot for this wine is hand picked, whole-cluster pressed and then cold settled for 24 hours in stainless steel tanks before moving to French oak barrels for fermentation. The wine completes 91 percent malolactic fermentation and is sur lie aged in French oak barrels, with bi-weekly stirring for 7 months until blending in May. Then the blended wine is aged an additional 8 months in neutral French oak until bottling.

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

In addition to a wide variety of appetizers, shellfish and poultry dishes, Reserve Chardonnay pairs perfectly with richer foods that enhance this fuller bodied and deliciously creamy wine.

COOPERAGE

26% new French oak, 74% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.2%/3.47/0.61

Bottled: February 2019



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