



FERRARI-CARANO

Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2017

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

GRAPE

Chardonnay

AROMAS & FLAVORS

This wine is delicious with aromas of graham cracker, vanilla, pear, quince and nectarine, followed by lush flavors of white peach, apricot, apple, nutmeg and spice.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, then barrel fermented with native and cultured yeast. The wine completes 88% malolactic fermentation and is sur lie aged and stirred weekly for 7 months. The final blend was assembled in June 2018, and the wine was barreled again in neutral oak until bottling, for a total of almost 15.5 months of barrel aging.

THE VINTAGE

The 2017 season began with much-needed rainfall during the winter months, followed by a mild spring. A very warm summer followed, including a Labor Day heat spike and unusual rain in September, before it finally cooled off into fall. Overall it was a challenging harvest, but diligent attention in the vineyards led to the perfect blend of aromas and flavors that we desire in our wines.

FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken, Caesar salad, chicken salad and salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

43% new French oak, 57% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.3%/3.52/.54

Bottled: January 2019

Release: Spring 2019



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