FERRARI·CARANO
Vineyards and Winery

MERLOT
SONOMA COUNTY
2017

Select lots of grapes are chosen from Ferrari-Carano's vineyards in Sonoma County to create this beautifully-balanced and medium-bodied wine. The cool climate, valley-floor vineyards produce supple, fruit-forward wine, while the mountaintop vineyard fruit lends intensity and structure.

GRAPE
Merlot

AROMAS & FLAVORS
This is a velvety Merlot with a complex nose of maple, cinnamon, and black cherry followed by an enticing mouthfeel with flavors of black plum compote, boysenberry, toast and vanilla. This wine has impressive length and a lasting, elegant finish.

HOW IT'S MADE
Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then 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 16 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. As the season continued, we experienced more than an average number of hot days 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. The grapes for this wine were harvested the last couple weeks of September.

FOOD PAIRINGS
The fruit forward, easy-drinking qualities of this Merlot make it the perfect wine to pair with any red meat course, Italian entrées and fragrantly-spiced roasted or grilled poultry dishes.

COOPERAGE
26% new French and Eastern European oak, 74% older oak

TECHNICAL DATA
Alcohol/pH/TA: 14.5%/3.70/.59
Bottled: April 2019

CERTIFIED CALIFORNIA SUSTAINABLE —VINEYARD—