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# FERRARI-CARANO

*Vineyards and Winery*

## ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

2017

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The grapes for this small-lot Zinfandel come from our Estate Vineyard in Dry Creek Valley.

### GRAPE

Zinfandel

### AROMAS & FLAVORS

With rich layers of fruit, this wine has appealing aromas of plum, wild berries, toffee, sassafras and cocoa that give way to full-bodied, ripe flavors of raspberries, dried cherries, hints of leather and spice cake. This wine's lush finish is enhanced by cardamom and toasty toffee from barrel aging.

### HOW IT'S MADE

This wine is primarily composed of Zinfandel blended with a small amount of Petite Sirah. Upon entering the winery, the hand-harvested grapes are destemmed to stainless steel tanks for three days of cold soaking. The grapes are then inoculated with yeast and the tanks are pumped over, one to two times daily, for the duration of primary fermentation. Individual lots are drained and pressed to French oak barrels for malolactic fermentation and cave aged for 16 months. Lots are kept separate until blending and bottling.

### THE VINTAGE

The 2017 season began with record rainfall amounts during the winter, filling our reservoirs after four 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. The Zinfandel was tasting delicious and ready to be picked on Labor Day, the first day of harvest at the mountain winery.

### FOOD PAIRINGS

Our Zinfandel is a food-friendly wine that pairs perfectly with meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, chili, pizzas and spicy sausage. Cheeses, such as Gruyère, extra sharp Cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our Zinfandel.

### COOPERAGE

46% new French and Eastern European oak, 54% older oak

### TECHNICAL DATA

Alcohol/pH/TA: 14.8%/3.74/.57

Bottled: February 2019

Release: Spring 2019



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