



FERRARI-CARANO

Vineyards and Winery

CHARDONNAY

SONOMA COUNTY

2018

This wine is comprised of grapes from 60 different vineyard lots in Sonoma County that are blended together to create one full-bodied, delicious Chardonnay.

GRAPES

Chardonnay

AROMAS & FLAVORS

This Chardonnay delights with aromas of citrus, white peach, orange blossom, vanilla, graham cracker and butter perfectly balanced by vibrant and refreshing flavors of Meyer lemon, minerality, cinnamon and pears. Lingering creamy and toasted oak notes round out the finish.

HOW ITS MADE

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 90% malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending in April, followed by bottling in June.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfalls led to normal to above-normal yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer “hang time” for the grapes, which led to fully ripe flavors.

FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

COOPERAGE

24% new French oak, 76% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.4%/3.48/.55

Bottled: June 2019

