



FERRARI-CARANO

Vineyards and Winery

RESERVE CHARDONNAY

NAPA VALLEY CARNEROS

2018

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 vanilla, buttercream, apricot, graham cracker and marshmallow followed by elegant, upfront ripe flavors of pear, peach, apple, orange blossom and brown sugar 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 92 percent malolactic fermentation and is sur lee aged in French oak barrels, with bi-weekly stirring for five months until blending in April. Then the blended wine is aged an additional eight months in neutral French oak until bottling.

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

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

30% new French oak, 70% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.2%/3.49/0.62

Bottled: February 2020



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