



FERRARI-CARANO

Vineyards and Winery

DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2018

The Dominique Chardonnay is from a single vineyard along the river in Russian River Valley and is named after Rhonda Carano — Dominique is Rhonda's middle name.

GRAPE

Chardonnay

AROMAS & FLAVORS

Dominique is delicious with full, silky aromas of pears, maple, bacon, marshmallows, apple, fig and toffee that give way to flavors of citrus, cinnamon, crème brûlée, quince and nectarines. Bright acidity complements the layers of intense aromas and flavors, while a toasty finish further characterizes this beautiful wine.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, then barrel fermented with native and cultured yeast. The wine completes 89% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2019, and the wine was barreled again in neutral oak until bottling, for a total of almost 15.5 months of barrel aging.

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

Dominique is a full-bodied Chardonnay that pairs well with pasta dishes made with cream, butter or cheese. Try Dominique with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is also delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

COOPERAGE

36% new French oak, 64% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.3%/3.38/.58

Bottled: February 2020



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