



FERRARI-CARANO

Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2018

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

GRAPE

Chardonnay

AROMAS & FLAVORS

This wine is delicious with aromas of pineapple, citrus, lychee and nectarine followed by lush flavors of juicy fruit, lemon and dried apricots.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, then barrel fermented with native and cultured yeast. The wine completes 87% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2018, 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

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken, Caesar salad, chicken salad and salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

35% new French oak, 65% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.3%/3.36/.60

Bottled: February 2020



@ferraricarano

8761 Dry Creek Road, Healdsburg, CA 95448, 707.433.6700, ferrari-carano.com

