

FERRARI-CARANO

Vineyards and Winery

UNA

ALEXANDER VALLEY

2018



Ferrari-Carano's UNA is inspired by the Rhone blends of Southern France. Latin for "together, all in one", UNA grapes are from our RockRise Mountain Ranch in Alexander Valley. Literally one like no other.

GRAPES

60% Syrah, 26% Grenache, 14% Mourvèdre

AROMAS & FLAVORS

This is a fruit-forward wine; the Syrah's rich, full tannins, combine with the fragrant aromas from Grenache grapes, while a small amount of Mourvèdre lends to a well-rounded, long finish. Aromas of wild raspberry, açai, violets and pomegranate tease the senses, while rich flavors of blueberry, toffee, mocha and nutmeg on the finish delight the palate.

HOW IT'S MADE

Syrah, Grenache, and Mourvèdre, all from select blocks on RockRise Mountain Ranch, are hand picked, destemmed and cold soaked in stainless steel fermentors for 3 days. Following cold soaking, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. After fermentation, the wine is drained off the skins to select French oak barrels for malolactic fermentation, then cave aged for 9 months. Lots are kept separate until blending and bottling in July, 2019.

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

UNA pairs perfectly with barbecued red meats like beef, lamb, veal or sausage. Try UNA with seared or braised lamb shanks and chops, spicy stews or casseroles, pork sliders with Bourbon and peaches or duck risotto.

COOPERAGE

30% new French oak, 70% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.8%/3.77/.56

Bottled: Summer 2019



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

