

FERRARI-CARANO

Vineyards and Winery

ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

2018

The grapes for this small-lot Zinfandel come from our Estate Vineyard in Dry Creek Valley.

GRAPE

Zinfandel

AROMAS & FLAVORS

With rich layers of fruit, this wine has appealing aromas of black pepper, leather, dried cherry, cinnamon and English toffee that give way to full, concentrated flavors of raspberry preserves and açai with a hint of Earl Grey tea lingering on the finish.

HOW IT'S MADE

This wine is primarily composed of Zinfandel blended with a small amount of Petite Sirah. Upon entering the winery, the hand-harvested grapes are destemmed to stainless steel tanks for three days of cold soaking. The grapes are then inoculated with yeast and the tanks are pumped over, one to two times daily, for the duration of primary fermentation. Individual lots are drained and pressed to French oak barrels for malolactic fermentation and cave aged for 16 months. Lots are kept separate until blending and bottling.

THE VINTAGE

The 2018 season began with winter rainfall accumulating to average amounts by the end of spring. Cool spring weather extended bloom, resulting in a later set, albeit a crop set with good yields. Moderate temperatures during the summer slowed veraison and ripening, indicating a later projected harvest start date than we have seen in many years. The long growing season gave time for the grapes to develop color, complexity and structure, as well as delicious flavors.

FOOD PAIRINGS

Our Zinfandel is a food-friendly wine that pairs perfectly with meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, chili, pizzas and spicy sausage. Cheeses, such as Gruyère, extra sharp Cheddar or Roquefort, as well as decadent chocolate desserts are delicious with our Zinfandel.

COOPERAGE

34% new French and Eastern European oak, 66% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.7%/3.78/.60

Bottled: February 2020



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

