



FERRARI-CARANO

Vineyards and Winery

DOMINIQUE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2019

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.

THE VINTAGE

The winter of 2018-2019 brought above average rainfall with the bulk of rain falling from January through May. Spring temperatures were cooler than average, but the weather warmed August through September. Conditions through harvest were ideal, with a bit of a heat wave towards the end of August. September was perfect for ripening with consistently warm temperatures which allowed for longer “hang time” for the grapes. The last of the grapes for this wine were picked on September 28.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed, then barrel fermented with native yeast. The wine completes 84% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2020, and the wine was barreled again in neutral oak until bottling, for a total of 15.5 months of barrel aging.

AROMAS & FLAVORS

Dominique is delicious with full, silky aromas of pear, maple, bacon, toasted marshmallow and toffee that give way to flavors of golden apple, apricot, graham cracker and crème brûlée. Bright acidity complements the layers of intense aromas and flavors, while a toasty finish further characterizes this beautiful wine.

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 delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.

COOPERAGE

15.5 months in French oak, 30% new (25% 1yr, 45% neutral)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.4% | **pH** 3.34 | **TA** .49

Bottled March 2, 2021