



FERRARI-CARANO

Vineyards and Winery

PINOT GRIGIO

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2019

This wine is created when you pick grapes from our vineyards right along the river in cool-climate Russian River Valley and ferment them only in stainless steel — a crisp, clean, refreshing white wine.

GRAPE

Pinot Grigio

AROMAS & FLAVORS

This wine has delicious aromas and flavors of lemon, lychee, orange blossom, kiwi, nectarine, white peaches, green apple and mangos with a touch of minerality. Full-bodied and bright at the same time, this Pinot Grigio's concentrated aromas, flavors and refreshing acidity linger to the finish.

HOW IT'S MADE

Individual lots of hand-harvested grapes are gently whole-cluster pressed to minimize any color or harsh tannin extraction, then racked to stainless steel tanks for cold fermentation. This wine does not undergo malolactic fermentation, so it retains its bright flavors and crisp acidity. Depth and complexity are enhanced with weekly lees stirring until bottling.

THE VINTAGE

The winter of 2018—2019 brought above average rainfall to the Russian River; with the bulk of the rain falling January through May. Spring temperatures were cooler, but began to warm in August through October. Weather at harvest was ideal. The end of August saw a bit of a heat wave, but the month of September was perfect for ripening.

FOOD PAIRINGS

Pinot Grigio is perfect as an apéritif as well as paired with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrées with lively and spicy flavors found in Asian cuisine.

COOPERAGE

100% stainless steel

TECHNICAL DATA

Alcohol/pH/TA: 13.7%/3.32/.55

Bottled: Winter 2019



@ferraricarano

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