



FERRARI-CARANO

Vineyards and Winery

VIOGNIER

ALEXANDER VALLEY

2019

A Rhone grape varietal hailing originally from France, our 2019 Viognier is comprised of grapes from a single vineyard on our mountain ranch in Alexander Valley.

GRAPE

Viognier

AROMAS & FLAVORS

This wine has delicious aromas and flavors of orange blossom, lychee, vanilla, honeysuckle, marshmallow, vibrant tropical fruit, coconut, fresh peach, honey, guava, papaya and floral notes.

HOW IT'S MADE

The hand-harvested Viognier grapes are gently whole-cluster pressed and then cold settled for 2 days in stainless steel tanks before moving into barrels. This wine undergoes 40% malolactic fermentation and is aged in new and older French oak barrels. The wine is sur lee aged and stirred every 2 weeks until bottling.

THE VINTAGE

2019 started with above average rainfall to the North Coast, with the bulk of the rain falling from January through May. Spring temperatures were cooler, but began to warm in the fall. The end of August saw a bit of a heat wave, but the month of September proved perfect for ripening.

FOOD PAIRINGS

Our Viognier pairs well with spicy cuisines such as Thai or Vietnamese. This wine is also delicious with sushi, sashimi and French cheeses.

COOPERAGE

45% new French oak, 55% older French oak

TECHNICAL DATA

Alcohol/pH/TA: 14.4%/3.48/0.60

Bottled: Spring 2020



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