

VINTAGE

2014

APPELLATION

Sonoma County

BLENDSangiovese, Malbec,
Cabernet Sauvignon, Petite Sirah**COOPERAGE**21% new French and Eastern
European oak, 79% older oak,**TASTING NOTES**

Ferrari-Carano's Italian heritage is reflected in this Sangiovese-based, easy-sipping blend. Select lots of grapes are chosen from our vineyards in Alexander, Dry Creek and Russian River Valleys to create a beautifully-balanced, medium-bodied wine. Our 2014 SIENA has delicious aromas of pomegranate, cherry, plum, licorice and mocha. Flavors of strawberry jam on the entry are enhanced by cherry cola and smoky plums that add layers of richness to this elegant wine. SIENA has supple tannins that leave a balanced mouthfeel with lively elegance, depth and a lingering finish.

VINTAGE NOTES

2014 gave us another great crop of grapes, despite a second year of farming under drought conditions. The growing season began with an early bud break, after a dry winter. A warm and dry spring was followed by a consistently warm summer leading to elevated temperatures toward the end of August prompting an earlier harvest than the past year. These favorable conditions resulted in wines featuring good color and tannin structure along with concentrated flavors.

WINEMAKING NOTES

SIENA is a red wine blend consisting primarily of Sangiovese. Grapes are harvested and destemmed, then hand sorted and fed directly into tanks for three days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is finished, the wine is drained and pressed to 21% new barrels for malolactic fermentation and 14 months of cave aging before bottling in March 2016.

FOOD PAIRINGS

SIENA pairs perfectly with savory Italian food, pasta with flavorful tomato sauces or pizza. SIENA is also delicious with dishes such as chicken cacciatore, a duck salad with fruit, like raspberries and oranges, or simply prosciutto on crostini bread.

WINE INFORMATION

Bottled: March 2016 | Released: Summer 2016 | Alcohol/pH/TA: 14.5%/3.74/.56



Ferrari-Carano is a Certified California Sustainable Vineyard

8761 Dry Creek Road, Healdsburg, CA 95448
707.433.6700 fax 707.431.1742
www.ferrari-carano.com



@ferraricarano