

FERRARI-CARANO

Vineyards and Winery



DEAR FRIENDS,

It is a beautiful time of year with the colors changing in the vineyards as we wrap up Harvest 2022 and move into the holidays. We are very excited to share with you some of our favorite recent vintages of Ferrari-Carano's PreVail wines - **2016 PreVail West Face**, **2016 PreVail Back Forty**, and **2018 PreVail Lookout Tree**. These wines display the terroir-driven characteristics from our two Mountain Estate ranches, RockRise and Lookout – in Alexander Valley and Knights Valley – beautifully structured wines that deliver deep, rich, juicy fruit flavors balanced with supple, firm tannins that linger on the palate, giving these wines depth and intensity.

For those of you receiving the **3-bottle shipment**, we offer you the opportunity to increase your shipment to 6 or 12 bottles. Should you choose to increase your shipment, you'll be eligible for additional discounts on these very special wines. Keep your 3-bottle shipment as is and you'll continue to receive **20% off** or increase your allocation to 6 bottles to receive **25% off**, or 12 bottles and receive **30% off**. If you're interested in increasing your allocation, contact Lori, lharwood@foleyfamilywines.com, and she'll be happy to help you.

Are you planning a visit to wine country? We hope you'll visit us at the winery. As a wine club member, in addition to our Fontana Pergolas, and Reserve and Classic wine tasting experiences, you will soon have access to our Villa Salon – a beautiful reprieve in which to enjoy sipping your favorite Ferrari-Carano wines. The Salon's warmly modern makeover pays homage to Ferrari-Carano's Italian heritage and highlights the rooms timeless beauty and best architectural features, like the grand marble tasting bar and intricately carved fireplace – all setting the stage for any enjoyable afternoon of wine tasting. The Villa Salon will be open soon for bookings, so stay tuned for updates!

We hope you enjoy your PreVail wines with family and friends this holiday season. We wish you all the joy the season brings, and look forward to you visiting us in wine country soon.

Salute,

Your team at Ferrari-Carano

THE WINES



2016 PREVAIL WEST FACE, *Alexander Valley* 90 POINTS, *The Wine Advocate*

The Cabernet Sauvignon and Syrah grapes for West Face are grown on the steep slopes of our LookOut Mountain ranch in Alexander Valley. This spectacular mountain vineyard soars in elevation from 500 to 1,400 feet and boasts low-yielding vines in soils deep, red and rich with nutrients. This wine is delicious and full-bodied with lush aromas and flavors of blackberry, plums, bacon, dried blueberries, cassis, milk chocolate, vanilla, and cedar with a touch of leather on the finish.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely.

COMPOSITION 66% Cabernet Sauvignon, 34% Syrah

ALCOHOL 15.4%

AGING 19 months in French oak, 74% new



2018 PREVAIL LOOKOUT TREE, *Knights Valley* 93 POINTS, *Wine & Spirits*

The grapes for this Cabernet Sauvignon/Cabernet Franc blend are grown on the steep slopes of our LookOut Mountain ranch which sits at the junction of Alexander Valley, Knights Valley, and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

FOOD PAIRINGS

The combination of tannins from the Cabernet Sauvignon and lush structure from the Cabernet Franc make this food-friendly wine a perfect pairing with roast chicken or pork, duck cassoulet, roasted or grilled beef, Coq Au Vin, or butterflied leg of lamb. Tomato-based dishes and rich vegetables (eggplant parmesan) and vinegar-based sauces (smoky BBQ) also pair well.

COMPOSITION 65% Cabernet Sauvignon, 35% Cabernet Franc

ALCOHOL 15%

AGING 18 months in French oak, 80% new



2016 PREVAIL BACK FORTY, *Alexander Valley* 91+ POINTS, *The Wine Advocate*

The Cabernet Sauvignon grapes for Back Forty are grown on low-yielding vines on a 40 acre, 1,100-foot elevation vineyard at the back side of our RockRise Mountain ranch in Alexander Valley. This wine entices with a delicious array of intense aromas and flavors including toffee, currants, leather, hints of nutmeg spice, caramel, vanilla, ripe plum, and toasty oak notes. This full-bodied wine has a long, rich finish and smooth, yet structured tannins.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

COMPOSITION 100% Cabernet Sauvignon

ALCOHOL 15.1%

AGING 19 months in French oak, 82% new

Winemaker Notes

by *Rebecka Deike, Winemaker, Red Wines*



Both the 2016 and 2018 vintages were similar as they produced good yields and were blessed with favorable weather conditions that provided ample extension of hang time for the grapes to develop color, complexity, and structure, as well as delicious flavors. All the wines are Cabernet Sauvignon focused with differences found with the addition of Syrah or Cabernet Franc in combination with sourcing from exquisite vineyard sites.

PreVail West Face is sourced from the lower elevations of our LookOut Mountain ranch planted with 29-year-old vines on a west facing gentle, rolling slope at around 650 feet. The wine is a blend of adjacent blocks of Cab and Syrah grafted on 110R rootstock adapted to maintain a healthy canopy on hillside sites where drought conditions are likely. The soils for these blocks are composed of ancient, weathered sandstone combined with sandy loam, providing a well-draining foundation for growing high quality Cabernet Sauvignon. This wine was bottled unfined and unfiltered, preserving the blackberry, smoky plum, and dried blueberry flavors expressed in the vineyard.

Also sourced from our Lookout Mountain ranch, PreVail Lookout Tree combines adjacent blocks of Cabernet Sauvignon and Cabernet Franc located at 1140 feet, the highest elevation on the ranch. Cooler temperatures are recorded in these blocks as the afternoons can be breezy. Of further significance, this ranch is split into two appellations – Alexander Valley and Knights Valley. The blocks for West Face are located in Alexander Valley, while the blocks for Lookout Tree are in Knights Valley. This area of the ranch was planted in a later phase a year after the lower blocks, so these vines are 28 years old. Both the blocks destined for Lookout Tree ripen at the same time, so we are able to co-ferment the Cabernet Sauvignon and the Cabernet Franc in the same tank to begin integrating the two varieties as soon as they are harvested. The result is a lovely intermingling of cassis, violets, tobacco, licorice, and raspberry streusel.

The grapes for PreVail Back Forty come from our RockRise mountain ranch just north of LookOut ranch in Alexander Valley. Up at 1100-foot elevation, there are 40 acres of 22-year-old vines planted in a flat area at the back side of the ranch, hence the designation “Back Forty”. It is a unique area on the ranch as the soil is composed of ashy, white volcanic deposits formed from rocky, shallow, well-drained rhyolite material. The vines are planted at high density to clones 337 and 15, which have low vigor and low yields with small berries and clusters for incredible concentration. From this vineyard we select grapes from the richest, most age-able blocks. Only a few blocks make it into the blend each year, not all 40 acres. The wine is 100% Cabernet Sauvignon and is also bottled unfined and unfiltered to highlight the ripe currant and plum flavors found in these blocks.

All three of these single vineyard wines are true reflections of a few very special sites. They are a delight to visit and appreciate the unique qualities that each vineyard has to offer. I hope your experience savoring these wines is as exceptional as the vineyard origin.

Enjoy!

ROASTED TRI-TIP

with Red Wine Barbecue Sauce, Yukon Gold Potato & Brown Clamshell Mushrooms | Serves 6

INGREDIENTS

3 pounds	tri-tip, fat and silver skin trimmed	1 tbsp	olive oil
6 cups	Red Wine Barbecue Sauce	1 tbsp	Yukon Gold potato
1 pound	Brown Clamshell Mushrooms		

METHOD Set oven to 225 degrees. Generously season the tri-tip with Kosher salt and freshly ground black pepper. In a sauté pan, and olive oil and sear all sides of the tri-tip. Place the seared tri-tip on a sheet tray and place in the oven until an internal temperature of 110 degrees is reached. Glaze the tri-tip with red wine barbecue sauce and return to the oven and cook until an internal temperature of 125 is reached. Remove the tri-tip and let rest covered for 10-12 minutes. Slice the tri-tip against the grain.

RED WINE BARBECUE SAUCE

INGREDIENTS

16 oz	barbecue sauce
1 bottle	Ferrari-Carano red wine
6 sprigs	fresh thyme
2 cloves	garlic
½ tsp	black peppercorn
1 each	bay leaf
To taste	freshly ground black pepper
To taste	Kosher salt

METHOD In a steel pot, bring the red wine, thyme, garlic, black peppercorn, and bay leaf to a simmer. Reduce to ½ cup. Strain the mixture and add it to the barbecue sauce. Adjust seasoning with Kosher salt and pepper.

BROWN CLAMSHELL MUSHROOMS

INGREDIENTS

1 pound	Brown Clamshell Mushroom
2 tbsp	olive oil
1 tbsp	Italian parsley, picked from stem, chopped
To taste	garlic, fine chopped
1 tbsp	unsalted butter
To taste	Kosher salt
To taste	freshly ground black pepper

METHOD Set oven to 375 degrees. Clean mushrooms from the stem. In a bowl, toss with salt and pepper and olive oil. Spread onto a sheet tray and roast for 10 – 12 minutes until mushrooms are just tender. Reserve mushrooms until ready to serve. To serve: in a sauté pan, melt butter, add the roasted mushrooms, sauté for a minute, add garlic, sauté for an additional minute. Add the parsley, adjust seasoning with salt and pepper and serve.

YUKON GOLD POTATO

INGREDIENTS

3 pounds	Yukon Gold “C” size potato, halved
3 tbsp	olive oil
1 tbsp	fresh thyme, picked from stem, chopped
To taste	Kosher salt
To taste	freshly ground black pepper

METHOD Set oven to 375 degrees. Preheat a sheet tray in the oven. Toss the potatoes with olive oil, thyme, salt, and pepper. Place the potatoes onto the preheated sheet tray and cook until just tender (12-16 minutes).



Holiday Wine Selections



For Gifting & Gathering

With the Holidays just around the corner, we are happy to assist you with **wine for that special someone** on your list. We offer a selection of thoughtfully curated 2 and 3-bottle wine gift sets from the Foley Food & Wine Society that include Ferrari-Carano wines as well as wines from other brands in the Foley portfolio. Visit www.foleyholidays.com, or contact our Wine Concierge and let us help you build the perfect wine gift set to meet your needs and budget at 855-883-8688, or concierge@foleyfoodandwinesociety.com.

Or, you may choose to select the gift of a yearly membership to the PreVail or Circle of Friends Wine Club, beautifully presented with two etched Ferrari-Carano glasses in a keepsake box. There is definitely something for everyone – just visit our websites or reach out to Lori, lhardwood@foleyfamilywines.com with questions.



VISITING US AT FERRARI-CARANO

Embracing a Bella Vita Lifestyle

Planning a trip to wine country? We have opened new areas of the Villa and are offering new wine tasting experiences that you won't want to miss. Relax and enjoy wine tasting in a beautiful setting of stunning vineyard and garden views paired with elegant wines. You may book your experience by visiting our website, www.ferrari-carano.com. Be sure to check our website often for new offerings coming soon!

PERGOLA EXPERIENCE – MONDAY THROUGH SATURDAY

Surrounded by towering olive trees, a beautiful fountain, and landscaped gardens, you and up to 8 guests may enjoy a flight of 5 reserve wines during this seated wine tasting. Enjoy a slice to paradise in our newly opened Fontana Pergolas, a never-before accessible area of Villa Fiore. Surrounded by towering 100-year-old olive trees, a beautiful fountain, landscaped gardens, and vineyards, you'll enjoy a delicious and relaxing outing with friends and family. Add a delicious charcuterie board for \$35, wine club \$28.

\$85 per person, \$50 wine club member, by appointment.

SYCAMORE GROVE WINE & BRUNCH – SUNDAYS

Sit outside on the Sycamore Grove terraces overlooking gardens and vineyards while you enjoy a flight of our reserve wines with a seasonal, Italian-inspired menu featuring dishes prepared with ingredients from our very own estate gardens. As you relax, sip, and savor the gardens and breathtaking vineyard views, you'll feel as though you've been transported to the Italian countryside, and you'll leave with a yearning to stay. Pro-tip: make sure to book your table in advance! This one-of-a-kind experience almost always sells out. Available Sundays, 10:30 a.m. to 1:30 p.m.

\$85 per person, \$68 wine club member (includes flight of wines, choice of one entrée & a sweet finish). Reservations required.

RESERVE WINE TASTING – THURSDAY - SUNDAY

Located in the Enoteca, our stunning underground cellar tasting room, you will taste a flight of five, award-winning reserve wines while an Estate Ambassador leads a discussion on vineyards and winemaking, focusing on the role each plays in the wine in your glass. Add a delicious charcuterie board for \$35, wine club \$28.

\$60 per person, \$45 wine club member, by appointment.

CLASSIC WINE TASTING – OFFERED DAILY

Hosted on Il Terrazzo overlooking breathtaking vineyards or in Villa Fiore, the guest experience center, the Classic Wine Tasting is perfect for relaxing and enjoying a flight of four, award-winning wines in an atmosphere resonant with La Bella Vita...the good life. Elevate your experience with a hand-crafted charcuterie board featuring locally-sourced artisan cheeses, charcuterie selections, nuts, dried fruit, and crackers — prepared especially for you by our very own Chef Tim Vallery (charcuterie board add-on: \$35, \$28 wine club).

\$40 per person/complimentary wine club, by appointment.

