



FERRARI-CARANO

Vineyards and Winery

Dear Friends

The holidays are here, and as we put wines to bed in the cellar and begin to bottle some of your favorite white wines, we are looking ahead with joyful expectation to the lively festivities that the holidays bring! What are your favorite holiday traditions? Do you decorate early, bake festive cookies for neighbors, place a tree in every room, attend a holiday market, or host holiday meals at home? Whatever your holiday traditions, we are making wine choices easy for you with our selection of Viognier, Chardonnay, Merlot, and Cabernet Sauvignons to please every palate and pair with every dish.

We hope you'll enjoy this holiday selection of special wines chosen just for you. Circle of Friends White Wines members will love our **2021 Viognier** from Sonoma County and the much-anticipated **2020 Reserve Chardonnay** from Napa Valley Carneros. Circle of Friends Red Wines members receive the **2019 Merlot** from Sonoma County, and the **2019 Reserve Cabernet Sauvignon** and **2018 PreVail Back Forty**, both from Alexander Valley, and always holiday favorites. Circle of Friends White/Red Wines members receive an assortment of the delicious wines above. Be sure to pair these wines with the holiday recipes included here, thoughtfully created especially for you by Estate Chef Tim Vallery.

With the Holidays upon us, we are happy to assist you with last minute wine gift sets for that special someone on your list. Choose from our selection of thoughtfully curated 2 and 3-bottle sets. There is something for everyone – just visit the [Foley Food & Wine Society](https://foleyfamilywines.com) website, or reach out to Lori, lharwood@foleyfamilywines.com, with any questions.

Are you planning a visit to wine country? We hope you'll visit us at the winery. As a wine club member, you have exclusive access to our never-before-accessible 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 room's 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. Please visit our website to reserve your table.

Please enjoy your wines with family and friends this holiday season. We wish you all the joy the season brings, and hope that you will pay us visit on your next trip to wine country.

Salute,

Your friends at Ferrari-Carano



Taste Matters

THE WINES



2021 VIOGNIER, *Sonoma County*

COMPOSITION

95% Viognier, 5% Muscat Canelli

AGING

4 months in French oak, 32% new

AROMAS & FLAVORS This wine opens with enticing aromas of nectarine, mango, orange blossom and honey. On the palate, this wine delivers fresh fruit flavors including peach, guava and lime with a touch of vanilla.

FOOD PAIRINGS Spicy cuisines such as Thai or Vietnamese, sushi, sashimi and French cheeses.



2020 RESERVE CHARDONNAY, *Napa Valley Carneros*

93 Points & Best of the Year, *Wine Enthusiast*

COMPOSITION

100% Chardonnay

AGING

10 months French oak, 35% new

AROMAS & FLAVORS This wine opens with aromas of spiced pear, fig, toasted marshmallow and crème brûlée. The palate is rich with golden delicious apple, quince, apricot and maple with a brown sugar finish.

FOOD PAIRINGS Shellfish, poultry, and richer foods that enhance this fuller bodied, deliciously creamy wine.



2019 MERLOT, *Sonoma County*

92 Points, *James Suckling* | 91 Points & Best of the Year, *Wine Enthusiast*

COMPOSITION

84% Merlot, 11% Syrah, 5% Petite Sirah

AGING

20 months French oak, 26% new

AROMAS & FLAVORS This is a medium-bodied Merlot, displaying aromas of black cherry, cola, rubbed sage, English Toffee and vanilla. On the palate, plum galette and leather are complemented by toasty clove imparted by its time in barrel.

FOOD PAIRINGS Any red meat course, Italian entrées, fragrantly spiced roasted or grilled poultry dishes.



2019 RESERVE CABERNET SAUVIGNON, *Alexander Valley*

91 Points, *Sunset Magazine Wine Competition*

COMPOSITION

100% Cabernet Sauvignon

AGING

20 months French oak, 65% new

AROMAS & FLAVORS This wine is full-bodied and rich with layers of boysenberry jam, currants, leather, maple and cedar aromas complemented by black cherry preserves and warm clove flavors. Firm tannins and a touch of toasty mocha linger on the finish.

FOOD PAIRINGS Roasted, broiled, or barbecued game and red meats such as lamb and beef, strong-flavored cheeses like blue or sharp cheddar.



2018 PREVAIL BACK FORTY, *Alexander Valley*

91 Points, *Sunset Magazine Wine Competition*

COMPOSITION

100% Cabernet Sauvignon

AGING

19 months French oak, 71% new

AROMAS & FLAVORS This wine is rich and intense with aromas of maple, boysenberry syrup, and graphite. On the palate, dark chocolate, blackberry, cedar and baking spices carry through the long finish.

FOOD PAIRINGS Roasted, broiled, or barbecued game and red meats such as lamb and beef, pork, veal, medium and strong-flavored cheeses like blue or sharp cheddar, dark chocolate desserts for a special treat.

NOTES FROM THE WINEMAKER

By Natalie West, Associate Winemaker

It feels like it was just yesterday we were anticipating the 2022 vintage, and now in a blink of an eye the holidays are approaching... time flies when you're making wine! This year we had a very fast-paced harvest that was brought on by continued drought conditions, as well as above average temperatures in August and September. Again, we broke our record for the earliest start to harvest at Ferrari-Carano - August 9th! Since then, we haven't stopped - from bringing in the grapes to monitoring fermentations to blending and bottling our 2022 Fumé Blanc - the winery has been buzzing with activity. And yes, you read that right...we started bottling our 2022 Fumé Blanc on November 1st!

With all the hard work of harvest behind us for the year, we are looking forward to slowing down and enjoying time with our friends and family. Personally, I am so excited for you to receive this wine club shipment with so many of our favorites! The 2020 Reserve Chardonnay offers sophisticated elegance that will shine at any holiday dinner, while our Viognier is the life of the party with its playful aromatics and vibrant acidity.





WALNUT, THYME & WHITE CHEDDAR SAVORY COOKIE

Yield: 60 Cookies | By Estate Chef Tim Vallery

INGREDIENTS

1 ½ pounds	white cheddar cheese, <i>shredded</i>
1 pound	butter, <i>unsalted</i>
1 tablespoon	black pepper, <i>freshly ground</i>
2 teaspoon	Kosher salt
6 tablespoons	thyme, <i>picked from stem, chopped</i>
20 ounces	flour, <i>sifted</i>
1 cup	walnuts, <i>toasted, chopped</i>

METHOD In a standing mixer with the paddle attachment, add the butter, shredded cheddar, salt, and pepper. Mix on low to medium speed until creamy. On low speed, add the flour. When the dough begins to form, add the walnuts. Using parchment paper, form 3, 7" or 8" logs and refrigerate until firm. When chilled, cut ¼" thick rounds and place on a parchment lined baking sheet. Chill the tray of cut cookie dough for at least 30 minutes before baking. Bake in a 350-degree oven for 12 – 15 minutes. Transfer the cookies to a wire rack to cool. Store the cookies in an airtight container for up to a week. Pair with your favorite Ferrari-Carano Chardonnay!

PRIME RIB

Yield: 8, 12-ounce portions | By Estate Chef Tim Vallery

INGREDIENTS

7 pounds	rib- eye roast (prime rib)	2 teaspoons	rosemary, <i>fresh, fine chopped</i>
1 cup	butter, <i>unsalted, softened</i>	1 tablespoon	oregano, <i>fresh, fine chopped</i>
2 tablespoons	garlic, <i>peeled, minced</i>	1 each	yellow onion, <i>peeled, large diced</i>
2 teaspoons	black pepper, <i>freshly ground</i>	1 each	carrot, <i>peeled, large diced</i>
1 tablespoon	Kosher salt	4 each	celery stalks, <i>large diced</i>
1 tablespoon	thyme, <i>picked from stem, chopped</i>	2 each	bay leaf

METHOD Season the rib-eye roast with Kosher salt and black pepper. Assemble the butter: combine the butter, garlic, 2 teaspoons black pepper, 1 tablespoon Kosher salt, thyme, rosemary, and oregano. Coat all sides of the rib eye with the butter mixture. Let rib-eye rest overnight in the refrigerator. Pull the rib-eye from the refrigerator and let it temper for 2- 3 hours. Preheat the oven to 500 degrees. Prepare a baking dish by spreading the onion, celery, carrot, and bay leaves, creating a bed. Place the rib-eye roast on vegetables. Oven sear the rib-eye for 15 – 20 minutes until the outside starts to brown. Turn oven to 225 degrees and cook until an internal temperature of 125 degrees is reached, around 3 hours. Pull the roast from the oven and loosely cover the pan with foil. Let the roast rest for 10 – 15 minutes. Slice and serve with your favorite prime rib condiments.





Holiday Wine Selections



For Gifting & Gathering

With the holidays upon us, 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, like the Circle of Friends exclusive Villa Salon Wine Tasting! 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.

VILLA SALON WINE TASTING – Exclusively for Circle of Friends Wine Club Members

Experience wine tasting in our luxurious, private Villa Salon, created exclusively for members of our Circle of Friends wine club. You will enjoy a seated wine tasting of 4 reserve wines in the beautifully appointed salon with its warmly modern makeover that pays homage to Ferrari-Carano's Italian heritage while highlighting the room's timeless beauty and architectural features. Available beginning December 1.

Complimentary for wine club members, up to 4 guests. \$60 per person per additional guest. Reservations required.

SUNDAY WINE & BRUNCH

During the colder winter months, join us in our Villa Fiore dining room to you enjoy a flight of our reserve wines with a seasonal, Italian-inspired brunch 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 p.m.

\$95 per person, \$76 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, or handcrafted, artisanal chocolate bonbons from Fleur Sauvage, \$30, wine club \$25.

\$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: chocolate bonbons add on - \$30, wine club \$25).

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

PERGOLA EXPERIENCE – REOPENS IN MARCH, MONDAY - SATURDAY. CURRENTLY CLOSED FOR THE WINTER!

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.

\$95 per person, \$76 wine club member, by appointment.





WELL LOVED

Wine Accolades

JAMESSUCKLING.COM

2021 Pinot Grigio, 91 points

2021 Fumé Blanc, 90 points

2021 Dry Sangiovese Rosé, 90 points

2018 Cabernet Sauvignon, 92 points

2016 PreVail West Face, 91 points

2016 PreVail Back Forty, 91 points

WINE & SPIRITS

2021 Dry Sangiovese Rosé, Best Buy

2019 Sky High Ranch Pinot Noir, 92 points/Year's Best Pinot Noirs

WINE ENTHUSIAST

2021 Chardonnay, 91 points

2020 Reserve Chardonnay, 93 points

2019 Sky High Ranch Pinot Noir, 93 points

2019 Merlot, 93 points

2018 Cabernet Sauvignon, 93 points

SUNSET MAGAZINE 2022 WINE COMPETITION

2021 Fumé Blanc, 92 points

2021 Pinot Grigio, 91 points

2020 Reserve Chardonnay, 92 points

2019 Siena, 96 points

2019 Reserve Cabernet Sauvignon, 91 points

LOS ANGELES INTERNATIONAL 2022 WINE COMPETITION

2021 Fumé Blanc, 93 points

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