

FERRARI-CARANO

Vineyards and Winery



Now that we've rung in the New Year and had a huge amount of rain in January, our team is working hard in the cellar putting the 2022 vintage to bed – stirring, racking, blending, and bottling – while our vineyard crew is pruning the grapevines on our ranches. Our eyes are turning excitedly to the gardens and vineyards where the growing season is just around the corner. The mustard in the vineyard is a beautiful, bright yellow and some of the trees in the gardens are showing a hint of spring bloom.

We hope you will enjoy this special selection of wines chosen just for you. Circle of Friends White Wines members will receive our **2021 Fiorella Chardonnay** from Russian River Valley. Circle of Friends Red Wines members receive the **2021 Sky High Ranch Pinot Noir** from Mendocino Ridge, the **2019 Sangiovese** from Dry Creek Valley, and the **2018 Trésor** from Sonoma County. Circle of Friends White/Red Wines members receive an assortment of the delicious wines above. Be sure to pair these wines with the cozy recipes included here, thoughtfully created by Estate Chef Tim Vallery. As a special treat, Chef Tim has included a recipe from his Sunday Wine & Brunch menu, so that you can recreate a little bit of “La Colazione Italiana” at home.

As a wine club member, you have 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 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. [Reserve your table now!](#)

If you're planning a trip to wine country, we hope you'll include us in your plans. You receive complimentary wine tasting for 4 guests when visiting Ferrari-Carano and all Foley Food & Wine Society wineries. For a list of our partner wineries, click [here](#).

We hope you'll visit soon, and in the meantime, please raise a glass with us in 2023!

Salute,

Your friends at Ferrari-Carano

PS: Enjoy free shipping when you double your shipment. Order 12 or more bottles and receive 25% off your entire order, plus free shipping. To take advantage of this exclusive offer, email customerservice@ferrari-carano.com, or contact us, (707)431-3051.



2021 FIORELLA CHARDONNAY *Russian River Valley*

COMPOSITION 100% Chardonnay | COOPERAGE 16 months in French oak, 30% new

AROMAS & FLAVORS

Honeysuckle, pear, Meyer lemon, crème brûlée, apricot, vanilla, brioche, butter cream.

FOOD PAIRINGS

As an aperitif, with light pasta and seafood dishes, chicken, pork, turkey, veal, and mild-flavored cheeses. This wine is delicious with a citrus & fennel winter salad, dungeness crab, pan seared scallops, or white fish in papillote.



2021 SKY HIGH RANCH PINOT NOIR *Mendocino Ridge*

COMPOSITION 100% Pinot Noir | COOPERAGE 11 months in French oak, 30% new

AROMAS & FLAVORS

Plump and juicy dried cherries, ground cardamom spice, sage, hint of bacon, mouthwatering cherry pie, vanilla bean, caramel sauce. Medium acidity, velvety flow.

FOOD PAIRINGS

Salmon, duck, pork, and meat entrées like beef bourguignon or rack of lamb, mushroom risotto, roasted salmon over lentils and bacon, or cassoulet (Toulouse style). Cheeses like brie, Camembert, or goat also pair well.



2019 SANGIOVESE *Alexander Valley*

COMPOSITION 96% Sangiovese, 4% Syrah | COOPERAGE 15 months in Eastern European oak, 29% new

AROMAS & FLAVORS

Leather, blueberry, plums, violets, toffee, Bing cherry, roasted bacon, creamy cardamom spice. Toasty tannins, uniquely dark and ripe.

FOOD PAIRINGS

Braised, roasted, or barbecued chicken, red meat, fish, lamb, or pork. Hard cheeses like Parmesan, Porcini and provolone pizza, braised lamb shanks and polenta. Pastas and stews also pair nicely.



2018 TRÉSOR *Sonoma County* ***92 POINTS**, [JamesSuckling.com](https://www.jamesuckling.com)

COMPOSITION 62% Cabernet Sauvignon, 11% Cabernet Franc, 11% Petit Verdot, 10% Malbec, 6% Merlot
COOPERAGE 20 months in French and Eastern European oak, 53% new

AROMAS & FLAVORS

Cardamom, graham cracker, cedar, black cherry, plum tart, fresh leather, caramel. Full-bodied, rich texture, long finish.

FOOD PAIRINGS

Lamb and beef that is roasted or braised, beef stew, filet mignon, a maple bacon cheeseburger, grilled flank or sirloin steak, smoked prime rib, or elk tenderloin with elderberry sauce. Try Trésor with strong-flavored cheeses, like aged Gouda, Gorgonzola or sharp Cheddar.

Q&A WITH THE WINEMAKERS

At THE ESTATE WINERY *with* NATALIE WEST, WINEMAKER

Q: What's new in 2023?

NW: In 2021 FC went through Sustainability Certification, so this year we have begun year two sustainability certification. This has been an exciting process for all members of our team, learning and improving. Also, new wine alert! We were so impressed with our 2022 Estate Sauvignon Blanc that we bottled a small amount that will be available for purchase only at the winery.

Q: What are you doing in the cellar in Jan/Feb?

NW: Blending and bottling! In the month of January, we are bottling the 2022 Viognier, 2021 Tré Terre Chardonnay, and "the girls" - - 2021 Fiorella, Emelia's Cuvée, and Dominique Chardonnays. In February we will start preliminary blend trials of all the 2022 Chardonnays. We will select the very best barrels of wine from each vineyard block for Reserve Chardonnay, Tré Terre, Fiorella, Emelia's, and Dominique, and then we will assemble our 2022 Sonoma County Chardonnay blend in April in anticipation of bottling in June. At the same time, we are topping barrels, bottling daily, and A LOT of cleaning.

Q: What's happening in the vineyards?

NW: The vineyard team is busy pruning, and we are working closely with our grower relations department and Foley Family Farms to elevate vineyard block quality, starting with pruning practices. We meet to discuss any issues from 2022 and address them early in 2023 so that we can make any corrections in time for harvest.

Q: What is unique about the Chardonnay in this shipment?

NW: The Fiorella Chardonnay comes from a special, single vineyard block in the Russian River Valley. It is barrel fermented in Burgundian French oak with oak types and toast levels that respect this delicate Russian River Valley Chardonnay. The oak used lets the fruit and acidity shine.

Q: What do you like to pair with the Fiorella Chardonnay?

NW: The Fiorella Chardonnay is delicious with a Citrus & Fennel Winter Salad, Dungeness Crab, Pan Seared Scallops, or White Fish in Papillote.



Winemaker Natalie West



Winemaker Rebecca Deike

At
THE MOUNTAIN WINERY
with REBECCA DEIKE,
Winemaker

Q: What's new in 2023?

RD: 2023 began with an atmospheric river that created flooding in some areas and filled our reservoirs.

Q: What are you doing in the cellar in the months of Jan/Feb? In the vineyards?

RD: We returned from the holidays with wall-to-wall Inventory during the first week in January, so we are feeling quite organized. Then we moved into topping and preparing blends for bottling. We will be bottling the 2021 Zinfandel and Sangiovese in February. The vineyard team has begun pruning while nurturing the blocks that they replanted last year.

Q: What is unique about the red wines in this shipment?

RD: The Sky High Ranch Pinot Noir is a single vineyard bottling sourced from a very special vineyard at 1,600-foot elevation. The wine is comprised of my two favorite Pinot Noir clones, 667 & 777, which produce small dense clusters with vivid color, lush flavors, and soft, ample tannins. The Sangiovese is also grown at elevation, sourced from the very best blocks of Sangiovese from Ferrari-Carano's two mountain ranches, LookOut and RockRise. We always add a touch of Syrah to the blend for added complexity and richness. The Trésor is a Bordeaux-style blend containing all 5 Bordeaux varieties. The word Trésor is French for treasure. I love the name of this wine, because in creating it, we select from our finest vineyard blocks, the jewels in our treasure chest, to create a blend with all the 5 classic Bordeaux varieties.

Q: What pairings do you suggest with these red wines?

RD: Sky High Pinot Noir – mushroom risotto, roasted salmon over lentils and bacon, cassoulet (Toulouse style). Sangiovese – hard cheeses like Parmesan, Porcini and provolone pizza, braised lamb shanks and polenta. Trésor – aged gouda, smoked prime rib, elk tenderloin with elderberry sauce.

YANNI'S ITALIAN SAUSAGE STRATA

Yield: One 9x12" dish | By Estate Chef Tim Vallery

INGREDIENTS

16 ounces	Yanni's Italian sausage, cut into 1/4 "1/2 wheels
As needed	Olive oil
2 each	Yellow onion, medium sized, peeled, cut into 3/4" wheels
3 each	Yellow squash, cut in 1/2" thick 1/2 wheels
3 each	Zucchini, cut in 1/2" thick 1/2 wheels
16 each	Glum Farms eggs, lightly whisked
1 cup	Clover Stornetta heavy cream
To taste	Kosher salt
To taste	Black pepper, freshly ground
12 slices	Costeaux Bakery sourdough bread, crust removed, 1" cubes
1 tablespoon	Unsalted butter, room temperature
2 cups	Valley Ford Estero Gold Cheese, grated
1 teaspoon	Fresh thyme, chopped



METHOD Heat 1 tablespoon olive oil in a stainless-steel sauté pan. Pan sear the cut sausage and reserve. For the onion, preheat a stainless-steel sauté pan in a 450-degree oven for 15 – 20 minutes. Season the onion slices with salt and pepper. Add a tablespoon of olive oil to the heated pan, place the onions in the pan and return to the oven for 10 minutes. Flip the onions and continue to cook until well caramelized, about another 10 minutes. Cut the caramelized onions into 1/2" pieces. Pan sear the cut squash and zucchini, seasoning with salt and pepper. Add the cream to the whisked eggs and generously season with salt and pepper. Evenly spread the butter over the surface of a 9" x 12" oven proof dish. Evenly spread the diced bread, sausage, squash, zucchini, thyme, caramelized onion and 1 cup of the grated Estero Gold Cheese in the buttered dish. Add the egg mixture, let the mixture sit for 10 minutes, then gently stir to make sure all ingredients are evenly distributed. Cover with plastic and let rest in the refrigerator for at least 8 hours.

Preheat oven to 325 degrees. Pull the strata from the refrigerator and let come to room temperature. Evenly sprinkle the remaining cup of grated cheese over the strata and bake until it is lightly puffed and the center is not jiggly, about 40 – 45 minutes.

BEEF & SAUSAGE STEW Yield: Ten 16 oz portions | By Estate Chef Tim Vallery

INGREDIENTS	As needed	Olive oil, Kosher salt & freshly ground black pepper
	1 pound	Journeyman bown sugar bacon, 1/8" dice
	1 pound	Ground mild Italian sausage
	1 pound	Beef sirloin, silver skin removed, 1/4" diced
	1 pound	Yanni's Italian sausage link, 1/4" diced
	3 cups	Ferrari-Carano Chardonnay
	1 quart	Yellow onion, 1/4" dice
	2 cups	Celery, 1/4" dice
	2 cups	Carrot, peeled, 1/4" dice
	2 cups	Celery root, peeled, 1/4" dice
	2 cups	Butternut squash, peeled, 1/4" dice

2 cups	Yukon gold potato, peeled, 1/4" dice
2 tablespoons	Garlic, peeled, minced
2 tablespoon	Dried thyme
2 tablespoon	Paprika
1 tablespoon	Granulated garlic
24-ounce can	Tomatoes, diced in puree
2 quart	Beef stock
3 each	Bay leaf
1 tablespoon	Thyme, picked from stem, chopped
3 tablespoons	Italian parsley, fresh, fine chopped
1 tablespoon	Oregano, fresh, fine chopped



METHOD In an 8–10-quart pot, add a small amount of olive oil, render the bacon until just crispy, remove bacon from pot. In the same pot brown the ground sausage then remove the sausage from the pan. Season the sirloin with salt and pepper then brown, continue the process with Italian sausage link. Deglaze the pan and reserve the liquid. Add olive oil to the dry pot and slowly sweat the onions until they are translucent. Add the carrot, celery, celery root and cook for 10 minutes. Add butternut squash, potatoes, chopped garlic, dried thyme, paprika, granulated garlic. Sauté for 2–3 minutes, then add the tomatoes, stock, and bay leaf. Bring the mixture up to a simmer, check seasoning and adjust with salt and pepper. Let the mixture simmer for 40 – 60 minutes, until potatoes are tender. This stew can be made up to 4 days ahead prior to use. Add the fresh herbs right before you plan on serving the stew. The stew can be frozen for up to 60 days.

Sunday Wine & Brunch

AT FERRARI-CARANO

Last fall, Head Gardener Antonia Mata-Marquez and her team planted over 12,000 bulbs on the estate in Dry Creek Valley, so it promises to be a spectacular floral display this year! Following tradition, the tulip colors are kept secret until they bloom, so be sure to visit us in person or keep an eye on our social media for the latest updates. Of course, it is the perfect time to enjoy the gardens and grounds at Ferrari-Carano while also joining us for Sunday Wine & Brunch! Brunch is hosted in our Villa Fiore dining room during inclement weather, otherwise outdoors on the beautiful Sycamore Grove. You'll enjoy a flight of our reserve wines with a seasonal, Italian-inspired brunch menu. [Book your table today!](#)





WELL LOVED

Wine Accolades

JAMESSUCKLING.COM

2021 Chardonnay, 90 points
2020 Reserve Chardonnay, 91 points
2021 Siena, 91 points
2018 Cabernet Sauvignon, 92 points
2018 Trésor, 92 points
2018 PreVail West Face, 91 points
2017 PreVail Back Forty, 91 points

SAN FRANCISCO CHRONICLE

2023 WINE COMPETITION

2022 Fumé Blanc, Gold
2021 Chardonnay, Gold
2021 Siena, Gold

WINE ENTHUSIAST

2021 Chardonnay, 91 points
2019 Tré Terre Chardonnay, 93 points
2020 Reserve Chardonnay, 93 points
2019 Sky High Ranch Pinot Noir, 93 points
2019 Merlot, 93 points
2018 Cabernet Sauvignon, 93 points
2018 Trésor, 91 points
2017 PreVail West Face, 93 points
2017 PreVail Back Forty, 91 points

WINE & SPIRITS

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

FERRARI-CARANO
Vineyards and Winery

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