

A wide-angle photograph of the Ferrari-Carano vineyard. In the foreground, a long, narrow pool of water flows down a central concrete path, with several small fountains spraying water upwards. The pool is flanked by green lawns and large, mature olive trees. In the background, a white pergola structure with four columns stands on a raised platform. Beyond the pergola, the vineyard extends into rolling hills under a clear blue sky. The text 'FERRARI-CARANO' is overlaid at the top in a large, white, serif font, and 'Vineyards and Winery' is written below it in a smaller, white, cursive font.

FERRARI-CARANO

Vineyards and Winery

Dear Friends,

After record winter rainfall and with summer just around the corner, we are looking forward to warmer days and sunny skies in Sonoma County! The hills are a vibrant bright green, the vineyards alive and fresh, and the winery gardens are in full bloom -- it is truly a beautiful sight.

Nothing says spring and summer like gatherings with family and friends – backyard BBQs, picnics, gourmet meals on the water or at the beach. It’s a season made for alfresco dining, and we have the perfect wines in this month’s shipment to help set the mood and accent your food with fair. Our Circle of Friends white wines club members receive the brand-new 2022 Sauvignon Blanc from Dry Creek Valley and the just-released 2021 Dominique Chardonnay from Russian River Valley. Circle of Friends red wines members receive three wines: the 2021 Middleridge Ranch Pinot Noir from Anderson Valley, 2019 Trésor from Sonoma County, and the 2017 PreVail West Face from Alexander Valley. Circle of Friends white/red wines members receive a combination of the wines above. We hope you’ll try pairing these wines with Chef Graham’s recipes included here.

We are happy to tell you that we have opened our outdoor spaces for the season as of April 1! Our Fontana Pergolas are available for Reserve Wine Tasting seating, and our ever-popular Sunday Wine & Brunch has moved back outside onto the Sycamore Grove and Villa Fiore Terraces. Additionally, we are offering some new add-ons to our Classic, Reserve, and Fontana Pergolas experiences, like our hand-crafted cheese and salumi platters and the new Lux ‘Chips ‘n Dip’ Caviar plate. Read more about these offerings below.

Don’t forget that as a Circle of Friends Wine Club Member, you are entitled to complimentary tastings at the winery for up to 4 guests, and special discounts on wines, including limited release wines, by the case.

For the latest updates about the winery, like new wine releases, happenings, experiences, and events, follow us on [Instagram](#) and [Facebook](#) – @ferraricarano, or visit our website, www.ferrari-carano.com .

If you are going to be in the Healdsburg area, we hope you will make plans to visit the winery, walk-ins are welcome! Please enjoy your wines this spring and summer, and happy sipping!

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.



2022 SAUVIGNON BLANC *Dry Creek Valley*

COMPOSITION 100% Sauvignon Blanc | COOPERAGE Stainless steel

AROMAS & FLAVORS

Peach, melon, Meyer lemon, orange blossom, lychee, guava.

FOOD PAIRINGS

White fish, shellfish, chicken, pork or veal. Also try it with a light seafood risotto, light pastas, vegetable quiches or a cheese platter with Chevre, Feta, Burrata or Brie.



2021 DOMINIQUE CHARDONNAY *Russian River Valley*

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

AROMAS & FLAVORS

Buttercream, toasted almond, toffee, fig, baked apple, butter pecan, Bartlett pear, toasted marshmallow, brown sugar.

FOOD PAIRINGS

Pasta dishes made with cream, butter, or cheese. Try with shrimp, scallops, lobster and other rich seafood, or plank-grilled salmon. This wine is delicious with poultry, like turkey and gravy, or risotto, nuts and nutty cheeses that are not too pungent.



2021 MIDDLE RIDGE RANCH PINOT NOIR *Anderson Valley*

COMPOSITION 100% Pinot Noir | COOPERAGE 10 months in French oak, 30% new

AROMAS & FLAVORS

Maple, fig compote, marshmallow, allspice, strawberry tart, thyme, caramel.

FOOD PAIRINGS

This is a seductive, aromatic wine that pairs well with salmon, fowl and meat entrees such as beef bourguignon or rack of lamb.



2019 TRÉSOR *Sonoma County*

COMPOSITION 69% Cabernet Sauvignon, 11% Malbec, 7% Cabernet Franc, 7% Merlot, 6% Petit Verdot

COOPERAGE 20 months in French oak, 56% new

AROMAS & FLAVORS

Wild berries, cola, caramel, silky plum, mocha, vanilla, cedar, black cassis.

FOOD PAIRINGS

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.



2017 PREVAIL WEST FACE *Alexander Valley*

91 POINTS, *The Wine Advocate* | **93 POINTS**, *Wine Enthusiast*

COMPOSITION 66% Cabernet Sauvignon, 34% Syrah | COOPERAGE 19 months French oak, 75% new

AROMAS & FLAVORS

Blackberry, plum, bacon, dried blueberries, cassis, milk chocolate, vanilla, cedar, leather.

FOOD PAIRINGS

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.

AT THE ESTATE WINERY

by NATALIE WEST, WINEMAKER

The tulip bloom has come and gone here at Ferrari-Carano, and the weather is finally beautiful! While the rain was much needed and welcome, we are grateful for spring! We had quite the winter here in California...we even received snow at the winery (Elevation of 210 feet above sea level)! Growing up and living much of my life in Healdsburg, this is the first time I can recall snow that stuck and accumulated throughout the morning. I get asked many questions about how this long, wet winter will affect this harvest. The vines are dormant during the winter, so they are left relatively unaffected. However, the cool temperatures delayed budbreak (when the vines come out of dormancy and start growing) one to two weeks from average...but there is still plenty of time for them to catch up.

The vines are enjoying the sunshine we are getting now, and even though it is looking like it will not be an early harvest, they are starting to grow with veracity! After multiple years of minimal rain, drought conditions, and lower yields, the abundance of water will likely lead higher fruit yields--- that means more grapes to make delicious wine from!

Aside from our eventful winter, I am so excited to tell you about our new wine in the portfolio and in this shipment – the 2022 Sauvignon Blanc from Dry Creek Valley. This wine comes from our estate vineyard right next to the winery. This is the first time we have bottled this wine as its own special blend! This block of grapes consistently produces delicious, ripe, tropical flavors year after year, so it felt selfish to not share the greatness of it

with you! The winemaking style for this Sauvignon Blanc differs from that of our Fumé Blanc – stainless steel fermentation only for this wine (our Fumé sees a little bit of oak) to preserve the ripe flavors as well as a dry, crisp palate. Perfect for our newfound spring weather!

For those beautiful spring and summer evenings, our 2021 Dominique Chardonnay never disappoints and is the perfect accompaniment to any farm to table dinner. Dominique is a balanced Chardonnay with notes of Bartlett pear, golden apple, buttercream, and toasted marshmallow – my mouth waters just thinking about pairing this wine with all the bounty that spring and summer bring!

Cheers!



Winemaker Natalie West



Winemaker Rebecka Deike

At
THE MOUNTAIN WINERY
by REBECKA DEIKE,
Winemaker

At the winery, spring activities are well underway! We are finishing racking and returning the 2022 reds in barrel to separate the wine from the heavy lees that has settled after malolactic fermentation finished. This process not only helps to freshen the aromas, but it also aids with tannin maturation to smooth the texture of the tannins over time in the barrel. We are also blending, bottling, and topping, plus a little bit of harvest prep as we start to receive barrels and place orders for other harvest supplies, such as yeast and tartaric acid.

In the vineyards surrounding the winery, the view is lush and green. The new growth on the vines seems to double in height each week, while the cover crop down the rows is especially vigorous with all soil moisture present after bountiful amounts a rain this year. Tractors are making their rounds, passing through the rows, mowing to contain the exuberant cover crop.

The wines in your shipment include two sourced from single vineyards and one that is comprised of blocks from multiple vineyard sites. The Middleridge Pinot Noir is sourced solely from our ranch that sits on a ridge 1,100 feet above Booneville in Anderson Valley. There is only Pinot Noir planted to this 26-acre site, and with 8 different clones to choose from, it's a Pinot winemaker's dream vineyard. PreVail West Face is also sourced from a single vineyard – our LookOut Mountain Ranch in Alexander Valley. The Cabernet Sauvignon and the Syrah for the blend come from blocks that are adjacent to one another on a warm, west facing rolling slope at 600-foot elevation. Finally, Trésor, containing all five Bordeaux varieties, is a compilation of five different vineyard sites all with unique qualities that combine together to create a wine to be cherished.

As the weather has improved, it's time for some outdoor grilling. Fresh from the garden Japanese eggplant is delicious grilled and served with the Middleridge Pinot Noir in addition to Yukon Gold potatoes with truffle salt, grilled lamb chops or sausages or grilled lamb sausages! The Trésor hits the spot with beef kabobs, a juicy ribeye, a blue cheese buffalo burger or Beyond Burger. As the long day starts to turn dark and the stars start pop out in the night sky, I like to head out to the firepit and kick back in an Adirondack with a bottle of West Face. It's a perfect pairing to wrap up a fulfilled evening.

Salute!

HERB ROASTED RACK OF LAMB

with Asparagus, Crispy Potatoes, & Minty Peas

Serves 6 | Time: 1 hour



INGREDIENTS

2 racks	Lamb, <i>about 1.5lbs each</i>
2 pounds	Asparagus
2 pounds	Baby yellow potatoes
1 pound	Peas
1 cup	Watercress
1 bunch	Chives
1 bunch	Parsley
1 each	Lemon, <i>zested</i>
1 bunch	Mint
1 bunch	Dill
12 cloves	Garlic
3 tablespoons	Butter
Salt and pepper to taste	

DIRECTIONS

1. Preheat oven to 450 degrees F. Put potatoes in a medium pot, and cover with cold salted water. Bring to a boil, then reduce to a simmer for 5 minutes, or until potatoes are tender.
2. While potatoes are cooking, combine chives, parsley, garlic, and ¼ cup of olive oil in a blender. Blend until smooth. Score the fat cap on the racks of lamb in a tight X pattern, and rub herb oil on all sides. Season liberally with salt and pepper, and transfer to a roasting rack.
3. Once potatoes are cooked, remove from water, and slice in half. Toss in olive oil and salt and pepper, and transfer cut side down to a foil lined baking sheet.
4. Cut the tips of the asparagus off about 1 inch from the bottom. Toss in olive oil, salt, pepper, and lemon zest. Transfer to a foil lined baking sheet.
5. Place the lamb, potatoes, and asparagus in the oven. Roast the asparagus for about 15 minutes, or until slightly tender. Roast lamb and potatoes for about 25 minutes, or until desired temperature is achieved.
6. Bring a medium pot of water to a boil. Add peas, watercress, mint, and dill, and cook for about 10 seconds. Strain water, and transfer peas and herbs to a blender. Add butter, and blend until smooth. Season to taste with salt and pepper.
7. Once lamb is finished, remove from oven, and let rest for 10 minutes before slicing and serving.

IL BOSCHETTO AL TARTUFO AND SOURDOUGH *Serves 2 | Time: 10 minutes*

Elevate your next grilled cheese sandwich to a whole new level with Boschetto Al Tartufo, a creamy Italian cheese made from a combination of cow and sheep's milk.

INGREDIENTS

9 ounces	Il Boschetto al Tartufo, <i>sliced</i>
4 slices	Sourdough, <i>preferably from a boule</i>
1 tablespoon	Mayonaise

DIRECTIONS

1. Preheat a cast iron skillet on medium heat. Lay the 4 slices of bread on a cutting board, and distribute the cheese evenly between two of the slices.
2. Top the cheese laden slices with the bare slices, and spread 1 tbsp of mayo on the tops of the sandwiches.
3. Place sandwiches mayo side down in the cast iron pan, and spread the remaining mayo on the other sides of the sandwiches.
4. Cook for about 5 minutes on each side, until sandwiches are deep golden brown and the cheese has melted.
5. Let the sandwiches rest for about 2 minutes before slicing and serving.



Your table awaits you *at* Ferrari-Carano.

Plan your visit to wine country and enjoy one of the numerous guest experiences that make Ferrari-Carano more special than ever before.



FONTANA PERGOLAS WINE TASTING *Monday through Saturday weather permitting*

Reopened as of April 1. Surrounded by towering olive trees, a beautiful fountain, and landscaped gardens, you and up to 8 guests will enjoy a flight of 5 reserve wines during this seated wine tasting. Enjoy a slice to paradise in our 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.

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

SUNDAY WINE & BRUNCH

Available Sundays, 10:15 a.m. to 1:15 p.m.

Sit outside on the Sycamore Grove (inside during inclement weather) 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. You'll feel as though you've been transported to the Italian countryside, and you'll leave with a yearning to stay. Pro-tip: be sure to book your table in advance! This one-of-a-kind experience almost always sells out. Available Sundays, 10:15 a.m. to 1:15 p.m.

\$95 per person, \$76 wine club (includes flight of wines, choice of one entrée & a sweet finish). Reservations required.



RESERVE WINE TASTING *Offered Daily*

For the passionate wine enthusiast, we offer an intimate tasting of 5 vineyard-designate wines in the Enoteca ("wine library" in Italian) located in the underground cellar, or in the beautifully appointed Salon of Villa Fiore in picturesque Dry Creek Valley — the perfect place to relax and enjoy Ferrari-Carano 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.

Elevate your experience with these hand-crafted add-ons featuring local artisan producers and prepared especially for you by Chef Alec Graham and his culinary team:

- Cheese & Salumi board: \$40, \$32 wine club members (serves 2)
- Cheese only board: \$35, \$28 wine club members (serves 2)
- Salumi only board: \$45, \$36 wine club members (serves 2)
- Lux Caviar Plate: \$95, \$76 wine club
- Chocolate Bonbons: \$30, \$25 wine club

\$60 per person, \$45 wine club. Offered daily by reservation. Walk-ins welcome as space allows.

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 these hand-crafted add-ons featuring local artisan producers and prepared especially for you by Chef Alec Graham and his culinary team:

- Cheese & Salumi board: \$40, \$32 wine club members (serves 2)
- Cheese only board: \$35, \$28 wine club members (serves 2)
- Salumi only board: \$45, \$36 wine club members (serves 2)
- Lux Caviar Plate: \$95, \$76 wine club
- Chocolate Bonbons: \$30, \$25 wine club

\$40 per person, complimentary for wine club. Offered daily by reservation. Walk-ins welcome as space allows.



Casual Elegance

GATHERINGS AT FERRARI-CARANO

If you are looking for a wine country venue for a private event or group gathering, consider us. Ferrari-Carano Winery captures the casual elegance of Dry Creek Valley in Sonoma County like no other, offering an unforgettable backdrop for any private gathering or event. Our beautiful winery estate features acres of lush flower and culinary gardens, spectacular vineyard views, a grand underground cellar, and luxurious hospitality center complete with a formal salon and dining room.

Let the spectacular landscape of our vineyard setting create magic for your special gathering or event while our team tailors a wine country-inspired menu perfectly suited to your tastes and pairing perfectly with Ferrari-Carano wines.

Whatever your gathering, you can trust our team to provide gracious and attentive care attuned to your unique needs. We look forward to helping you plan a private gathering at Ferrari-Carano destined to create treasured, lifelong memories.

Please contact us, tastingroom@fcwinery.com, to inquire about our large group tasting experiences or private group event offerings. We will be happy to assist you.





WELL LOVED

Wine Accolades

JAMESSUCKLING.COM

- 2022 Pinot Grigio, 90 points
- 2022 Fumé Blanc, 90 points
- 2021 Chardonnay, 91 points
- 2022 Dry Sangiovese Rosé, 90 points
- 2021 Siena, 91 points
- 2018 Cabernet Sauvignon, 92 points

THE PRESS DEMOCRAT NORTH COAST WINE CHALLENGE

- 2022 Pinot Grigio, 90 points/Gold
- 2021 Chardonnay, 94 points/Gold
- 2021 Siena, 98 points/Best of Class/Double Gold
- 2018 Trésor, 97 points/Best of Class/Double Gold

WINE ENTHUSIAST

- 2021 Chardonnay, 91 points
- 2020 Tré Terre Chardonnay, 92 points
- 2020 Reserve Chardonnay, 93 points
- 2021 Siena, 92 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

- 2021 Chardonnay, 92 points
- 2019 Sky High Ranch Pinot Noir, 92 points/Year's Best Pinot Noirs

FERRARI-CARANO
Vineyards and Winery

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8761 Dry Creek Road | Healdsburg, Ca | 95448 | Certified California Sustainable Vineyard & Winery