

FERRARI-CARANO

Vineyards and Winery



Fall 2023

DEAR FRIENDS,

It is a beautiful time of year with the colors changing in the vineyards as we are in the middle of Harvest 2023. We are excited to share with you new vintages of our beloved PreVail wines – *2019 PreVail West Face*, *2019 PreVail Lookout Tree*, and *2019 Back Forty*. 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**. Visit your [online member portal](#) to view or increase your shipment. If you have any questions, please contact us at wineclub@ferrari-carano.com, and we will be happy to help you.

If you are going to be in wine country, we hope you'll visit us at the winery. As a wine club member, you have priority access to our Villa Salon – a beautiful reprieve in which to enjoy sipping your favorite Ferrari-Carano wines. We hope you and up to 3 special guests will join us for complimentary wine tasting, a benefit of your membership. Please visit our website, www.ferrari-carano.com, to reserve your table.

We hope you enjoy your PreVail wines with family and friends this holiday season as we wish you all the joy and blessings the season brings.

Salute,

Your team at Ferrari-Carano

THE WINES



2019 PREVAIL WEST FACE, *Alexander Valley*

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 is an exquisite, full-bodied wine with aromas of maple bacon, plum, and a hint of violet. On the palate, plum galette, baking spice, and toasty graham cracker provide layers of interest supported by ample tannin. This wine's bold profile will continue to evolve and age beautifully.

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 67% Cabernet Sauvignon, 33% Syrah

ALCOHOL 15.1%

AGING 21 months in French oak, 67% new



2019 PREVAIL LOOKOUT TREE, *Knights Valley* 90 POINTS, *Wine Spectator*

The grapes for this Cabernet Sauvignon/Cabernet Franc blend are grown on the steep slopes of our LookOut Mountain 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. PreVail Lookout Tree is a bold, yet refined wine with an enticing bouquet of molasses, raspberry sauce, sage, and tobacco that lead to layered flavors of cassis, plum, and leather. The complex profile and forward tannin structure will allow this wine to evolve and age beautifully for many years.

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 63% Cabernet Sauvignon, 37% Cabernet Franc

ALCOHOL 15.0%

AGING 20 months in French oak, 78% new



2019 PREVAIL BACK FORTY, *Alexander Valley*

The grapes for this Cabernet Sauvignon are grown on low-yielding vines on a 40-acre, 1,100-foot elevation vineyard at the back side of Ferrari-Carano's RockRise Mountain in Alexander Valley. PreVail Back Forty is rich and intense with aromas of dried blueberry, leather, spiced dark chocolate, and vanilla. On the palate, dominant boysenberry jam flavors are accented by notes of cedar and a hint of barrel toast on the decadent finish.

FOOD PAIRINGS

PreVail Back Forty pairs well with roasted, broiled, or barbecued 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 this wine with a dark chocolate dessert for a special treat.

COMPOSITION 100% Cabernet Sauvignon

ALCOHOL 15.0%

AGING 20 months in French oak, 83% new

Winemaker Notes

by Rebecka Deike, Winemaker, Red Wines



The 2019 vintage provided average annual rainfall, producing good yields. Summer brought typical warm Sonoma County weather, heating up toward the end of August and the beginning of September. Favorable weather continued leading up to the October harvest, allowing the grapes to hang as long as needed to develop ripe, jammy flavors, as well as complexity and structure.

PreVail West Face is sourced from the lower elevations of our LookOut Mountain ranch planted with 30-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 well-draining soils for these blocks are composed of ancient, weathered sandstone combined with sandy loam, providing a foundation for growing grapes of high quality. This wine was bottled unfined, preserving the deep plum 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 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 29 years old. Both the blocks destined for Lookout Tree ripen at the same time, so we can 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, raspberry syrup, and plums.

The grapes for PreVail Back Forty come from our RockRise mountain ranch just north of LookOut ranch in Alexander Valley. Up at 1,100-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 clone 337, which has 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 to highlight the dried blueberry and boysenberry jam flavors found in these blocks.

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

Enjoy!

SMOKED BEEF SHORT RIBS

with Berry Barbecue Sauce

FOR THE RIBS

- 1 3-bone short rib plate, *ask your butcher*
- ¼ cup yellow mustard
- ¼ cup water
- 1 tablespoon Worcestershire sauce
- 1 tablespoon rice wine vinegar
- 3 tablespoons black pepper
- 3 tablespoons Kosher salt
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- ½ cup light brown sugar
- ½ cup honey
- 3 tablespoons beef bouillon paste
- 1 tablespoon butter
- 1 cup red wine
- 1 cup water

FOR THE SAUCE

- 2 cups blackberries
- 2 cups raspberries
- 2 cups ketchup
- 1 yellow onion, *minced*
- 1 tablespoon Worcestershire sauce
- ½ cup rice wine vinegar
- 2 tablespoons chili powder
- ½ cup honey
- 1 tablespoon smoked paprika
- 1 tablespoon black pepper

DIRECTIONS

1. Set your smoker to 250 degrees F. Combine mustard, ¼ cup of water, Worcestershire sauce, and vinegar in a bowl, then spread evenly on all sides of short rib. Combine 3 tbs salt, black pepper, garlic powder, and chili powder in a small bowl, and sprinkle half of the mixture evenly on all sides of the short rib, pressing the rub in to help it stick. Place ribs meat side up in smoker for 5 hours. Combine red wine and water in a spray bottle and spritz rib every 30-45 minutes. 2. While ribs are smoking, sweat the onion in a medium saucepan until translucent. Add remaining sauce ingredients and cook over medium heat until berries begin to break down. Pour the sauce into a blender and blend until smooth. Pass the sauce through a sieve and continue to cook on low heat until sauce is thick and tacky. Season to taste with salt and pepper.
2. Combine brown sugar, honey, beef bouillon paste, and butter in a small bowl. Lay out a sheet of aluminum foil large enough to cover the ribs and remove the ribs from the smoker. Place ribs meat side down on the foil, and cover with the sugar mixture. Seal the meat in foil and return to the smoker for 1 hour.
3. Remove the ribs from the smoker and increase the heat to 275 degrees F. Let the ribs rest in the foil packet for about 45 minutes, then remove from foil pack. Season with remaining spice mixture and return to smoker meat side up for an additional 45 minutes.
4. Remove ribs from smoker and wrap in plastic wrap. Rest for 30 minutes before slicing and serving with BBQ sauce on the side.

Enjoy with a glass of PreVail



Holiday Wine Selections

For Gifting & Gathering

With the holidays just around the corner, we can think of no better gift than wine for that special someone on your list. Send cheer to family and friends when you select one of our thoughtfully curated 2 and 3-bottle wine gift sets from the Foley Food & Wine Society. Our wine gift sets include Ferrari-Carano wines as well as wines from other brands in the Foley portfolio. Visit <https://shop.foleyfoodandwinesociety.com/holiday>, or contact our Wine Concierge and let us help you select 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 Circle of Friends Wine Club. There is definitely something for everyone – visit our website or reach out to us at wineclub@ferrari-carano.com with questions. We are happy to help!



New and Favorite Experiences

Visit us at Ferrari-Carano Winery in Dry Creek Valley to enjoy one of our special guest experiences curated especially with you in mind.



PIZZA & VINO ON IL TERRAZZO

Thursday – Saturday, 3pm – 5pm, Reservations Recommended

Enjoy handmade wood-fired pizza sources from fresh, local ingredients right here on the estate and a bottle of wine on our Terrazzo overlooking the vineyards.

\$65 for 2 guests includes your choice of one 12” pizza and one bottle of either Chardonnay or Siena to share.



FONTANA PERGOLA WINE TASTING

Monday through Saturday by Reservation, Weather Permitting

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.

\$95 per person, \$76 wine club



SUNDAY WINE & BRUNCH

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

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.

Pro-tip: be sure to book your table in advance! This one-of-a-kind experience almost always sells out.

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



RESERVE WINE TASTING

Offered Daily by Reservation | Walk-ins Welcome as Space Allows

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)
- Lux Caviar Plate: \$95, \$76 wine club
- Chocolate Bonbons: \$35, \$28 wine club

\$60 per person, \$45 wine club



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

SAN FRANCISCO CHRONICLE 2023 WINE COMPETITION

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

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 Tré Terre Chardonnay, 93 points
2021 Reserve Chardonnay, 94 points, Cellar Selection
2021 Siena, 92 points
2019 Sky High Ranch Pinot Noir, 93 points
2019 Merlot, 93 points
2018 Cabernet Sauvignon, 93 points
2019 Trésor, 94 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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