

An aerial photograph of the Ferrari-Carano winery and vineyards. The vineyards are in the foreground and middle ground, with rows of grapevines stretching across the landscape. In the background, there are rolling hills and a large, multi-story building with a red-tiled roof, which is the winery. The sky is a mix of orange and blue, suggesting sunset or sunrise. The text "FERRARI-CARANO" is written in a large, white, serif font at the top, and "Vineyards and Winery" is written in a smaller, white, cursive font below it. In the bottom right corner of the image, the text "Fall 2023" is written in a white, cursive font.

# FERRARI-CARANO

*Vineyards and Winery*

*Fall 2023*

## DEAR FRIENDS,

The most frequently asked question around the winery this time of year is when will harvest begin? While we are a couple weeks late kicking off harvest because of our rainy winter, we are filled with anticipation and excitement, both in the vineyards and at the winery, just waiting for word from our team that it is time to begin picking the grapes.

It is difficult to not get caught up in the excitement and charged atmosphere around the winery this time of year, and it is with that same enthusiasm that we offer you three delicious wines in this month's shipment. Our Circle of Friends white wines club members receive our 2021 **Emelia's Cuvée Chardonnay** from Russian River Valley. Circle of Friends red wines members receive our 2021 **Sangiovese** from Alexander Valley and the 2021 **Zinfandel** from Dry Creek Valley. Circle of Friends white/red wines members receive some of each of the above. We hope you will try pairing these wines with Chef Alec Graham's recipes included here.

We are pleased to tell you about a new experience at the winery, [Pizza & Vino on Il Terrazzo](#), where you will enjoy handmade wood-fired pizza and a bottle of wine on our terrace overlooking the vineyards. \$65 for two people includes your choice of one 12" pizza and one bottle of Sonoma County Chardonnay or Siena to share.

Other experiences: you have access to our [Villa Fiore Wine Club Salon](#), your exclusive wine tasting lounge. The [Fontana Pergolas](#) behind Villa Fiore are open through the fall as weather permits, where you and up to 8 guests may enjoy a flight of 5 reserve wines and your choice of add-ons, like a charcuterie platter, caviar and chips, or chocolate bonbons for an extra treat. And our popular [Sunday Wine & Brunch](#) includes a wine flight paired with a fresh, seasonal menu prepared by Chef Alec. Read more about these experiences below, and please visit our website for more details and reservations.

Don't forget that as a wine club member, you are entitled to complimentary tastings in the Villa Salon 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](#) - @ferrari-carano, or visit our website, [www.ferrari-carano.com](http://www.ferrari-carano.com).

As summer comes to an end and the frenzy of fall and all that it brings begins, we hope you'll take some time to relax, enjoy our wines, peruse your Circle of Friends newsletter, and try pairing the wines with one of the recipes included here.

Salute,

Your friends at Ferrari-Carano

PS: Enjoy complimentary shipping when you add 2 or more bottles to your order. Use our [online member portal](#) to customize your shipment, or contact us with any questions, [wineclub@ferrari-carano.com](mailto:wineclub@ferrari-carano.com), (707) 433-6700.

# Taste Matters

## THE WINES



### 2021 EMELIA'S CUVÉE CHARDONNAY *Russian River Valley*

COMPOSITION 100% Chardonnay

COOPERAGE 15 months French oak (25% new)

#### AROMAS & FLAVORS

Emelia's Cuvée Chardonnay opens with mouthwatering aromas of baked apple, caramel popcorn, quince, fig, and nutmeg. The palate is rich and full with flavors of graham cracker, nectarine, ripe pear and notes of toffee through the finish.

#### FOOD PAIRINGS

Simple poached salmon in a buttery sauce, Caesar salad, salads with tropical fruit-based dressings, light pastas, rice vegetable dishes, Brie en Croûte, Butternut Squash Soup, Brown Butter & Sage Gnocchi, Turkey & Stuffing, Baked Apples with Whipped Cream.



### 2021 SANGIOVESE *Alexander Valley*

COMPOSITION 96% Sangiovese, 4% Syrah

COOPERAGE 15 months in 86% French and 14% Eastern European oak, 30% new

#### AROMAS & FLAVORS

Our Sangiovese offers a bouquet reminiscent of holiday cheer; clove-spiced cherry, cranberry compote, roasted figs, and vanilla wafer. On the palate, this wine is structured yet smooth, supported by a lifting acidity. Flavors of crumble-topped Italian plum tart and a hint of caramel sauce flow through the finish.

#### FOOD PAIRINGS

Eggplant Parmesan, braised, roasted, or barbecued meats like chicken, red meat, fish, lamb or pork. Pastas, stews, or well-aged medium and strong-flavored cheeses, such as Taleggio. Turkey over the holidays.



### 2021 ZINFANDEL *Dry Creek Valley*

COMPOSITION 87% Zinfandel, 13% Petite Sirah

COOPERAGE 15 months in French oak, 31% new

#### AROMAS & FLAVORS

This wine opens with aromas of cardamom spice, plum jam, molasses, and rubbed sage. The palate is medium-bodied with layers of black raspberry jam, and licorice lingering on the finish.

#### FOOD PAIRINGS

Meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, grilled Hangar steak. Chili, pizzas, spicy sausage. Cheeses like Gruyère, extra sharp Cheddar or Roquefort. Decadent chocolate desserts.

# AT THE ESTATE WINERY

## Q&A with NATALIE WEST, ASSOCIATE WINEMAKER

**Q: What is new at the winery these days?**

**A:** We completed our second year Sustainability Certification and have made many improvements in the winery to become even more sustainable. Additionally, after a hiatus during Covid, we are excited to welcome and work with seven harvest interns from across the globe – France, India, and Argentina!

**Q: Will you recap the growing season, and how is harvest going so far?**

**A:** After much needed rain this winter, we had an unseasonably cold and wet spring that delayed bud break (when the vines come out of dormancy) and subsequently delayed harvest. After two incredibly early harvests in 2022 and 2021, this harvest seemed even later, when in reality, it was only two weeks behind average. With ground water aplenty, the crop yield is healthy, with above average tonnages. After a

long summer, grapes are rolling into the winery, and with the above average yields, the winery is getting full! Each day we are pressing Sauvignon Blanc, Chardonnay, Pinot Gris, or Rosé, and starting the fermentation process. We are conducting many trials in the winery, constantly trying to improve quality and make delicious wines.

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

**A:** Emelia's Cuvée comes from our Storey Creek Ranch in Russian River Valley. We have three blocks of Chardonnay at this vineyard: one block of Dijon 809 clone, which is a clone known for its floral tones (I use this block for Fiorella), and two blocks of Clone 4 Chardonnay that feature bright and lively acidity that is the backbone of Emelia's Cuvée. I love making this wine (as well as Dominique and Fiorella) – due to the small number of

cases produced, I can be super picky about the wine that goes into the blend. I taste each barrel of Chardonnay from the ranch, using only my absolute favorites to make the best wine possible. It is fun to taste though the nuances of the different barrel coopers and see how they complement each other.

**Q: What food pairings do you suggest with the Emelia's Cuvée Chardonnay?**

**A:** Brie en Croûte, Butternut Squash Soup, Brown Butter & Sage Gnocchi, Turkey & Stuffing, Baked Apples with Whipped Cream.

*Cheers!*



*Winemaker Natalie West*



*Winemaker Rebecka Deike*

*At*

# THE MOUNTAIN WINERY

## Q&A *with* REBECKA DEIKE, *Winemaker*

**Q: What is new at the winery these days?**

**A:** We completed our second year of Sustainability Certification at the mountain winery. Sustainability goals and expectations grow each year, so we not only needed to show maintenance of the certification, but progress as well.

**Q: How is harvest going so far?**

**A:** Harvest is always a busy time of the year filled with the excitement of a new vintage and the potential to create delicious wines. We have daily rounds of pump overs with most tanks requiring two per day. We have been draining and pressing the earlier ripening varieties – Sangiovese, Zinfandel, Petite Sirah, Pinot Noir – then filling those tanks with varieties that ripen a little later, such as Merlot, Syrah, and some Cabernet Sauvignon. Also a lot of barrel filling with the freshly-pressed Sangiovese, Zinfandel, Petite Sirah, and Pinot Noir.

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

**A:** The Sangiovese is sourced primarily from my favorite blocks of this varietal located on LookOut Mountain ranch. The vines are mature, 30-year-old vines, planted on a rolling west facing hillside slope. As you walk down the rows, occasionally a Syrah vine can be spotted interplanted amongst the Sangiovese, which adds to the complexity of the wine. Two Sangiovese clones are planted to these blocks – Clone 2 and Clone 3. Clone 2 has similar characteristics to the Sangiovese found in the Montepulciano region (in the Italian province of Siena in southern Tuscany) -- very dark blue color, medium cluster, and berry size. Clone 3 has similar characteristics to the Sangiovese found in Montalcino, home of Brunello, 100% Sangiovese – a tendency to form medium to small compact clusters with wings. Clone 3 was originally sourced from Pavia, a city south of Milan in Northern Italy. The Zinfandel comes from blocks adjacent to Ferrari-Carano's estate winery in Dry Creek Valley. These are mature, 30-year-old vines. The clones are unknown as they were sourced from field cuttings from local Dry Creek ranches. There is a small block of Petite Sirah that is planted next to the Zinfandel blocks that I harvest at the same time as the Zinfandel and co-ferment. This means that the two blocks are blended in tank after destemming, so that the varieties can ferment together like a traditional field blend.

**Q: What food pairings do you suggest with the Sangiovese and Zinfandel?**

**A:** When I am busy with long harvest hours in October, my neighbor likes to drop by his signature Eggplant Parmesan made with a smoked Provolone. It is such a treat paired with the Sangiovese.

As we are still having some nice evenings in September in Sonoma County, grilling is a pleasant option, so I enjoy Grilled Hanger Steak with Chimichurri sauce with the Zinfandel. As it cools down, I break out the Crockpot to slow cook a pot of chili with or without meat – either way it is delicious with the Zinfandel.

For Thanksgiving, the Sangiovese is a nice red to enjoy with the main course. I like to order a fresh local turkey, brine overnight with plenty of herbs, then roast on the outdoor grill giving it a little smoke with some cherry wood chips. The result is so flavorful, moist, and juicy. Potatoes au Gratin with grated parmesan also pairs nicely as the acidity in the Sangiovese tames the richness of the dish. As for the Zinfandel, I use it to make a spiced cranberry sauce to serve with turkey. Some Zinfandel goes into the sauce, then a splash goes in my glass while I'm preparing the feast, of course!



# Lobster Pasta

with Chardonnay Cream Sauce & Garlic Gremolata

Serves 4 | Prep Time: 45 minutes | Cook Time: 10 minutes

## INGREDIENTS

### FOR THE PASTA

- 2 cups all-purpose flour
- 3 large eggs
- 1 tbsp salt
- 1 tbsp olive oil

### FOR THE SAUCE

- 4 cups heavy cream
- 1 cup Chardonnay
- 4 cloves garlic

### FOR THE GREMOLATA

- ½ cup toasted bread crumbs
- 4 cloves garlic, *minced and toasted in olive oil*
- 1 tbsp chives, *finely chopped*
- 1 tbsp parsley, *finely chopped*
- 1 tsp olive oil

### TO FINISH

- 4 large lobster tails
- Salt and pepper to taste

## DIRECTIONS

1. In a stand mixer fitted with a dough hook, combine pasta ingredients, and let mix on low for 10 minutes, until a smooth, elastic ball forms.
2. Remove dough from bowl and wrap tightly in plastic wrap. Let rest in a cool, dry area for at least 30 minutes.
3. While dough is resting, combine cream, Chardonnay, and garlic in a heavy bottomed saucepan. Reduce on low heat to roughly 2 cups.
4. Bring a pot of medium water to boil and add lobster tails. Cook for about 5 minutes, then transfer to an ice bath. Once lobster is chilled, remove the shells and cut into large pieces.
5. Once pasta dough is rested, divide into 4 equal portions and run through a pasta roller on the widest setting, dropping a size with every pass until size 4 is reached.
6. Cut pasta using a fettuccine attachment or cut with a knife to 1/8th inch strips.
7. Cook pasta in boiling salted water for 2-3 minutes, or until done.
8. Bring a frying pan to medium heat, and combine lobster, cream reduction, and pasta. Simmer for 2 minutes.
9. Combine all gremolata ingredients in a small, separate bowl.
10. To plate, portion the pasta evenly amongst 4 pasta bowls, and top with a portion of the gremolata.

# Italian Sausage Eggplant Parmigiana

Serves 4 | Time: 2 hours



## INGREDIENTS

- |   |  |
|---|--|
| 1 large eggplant  | 4 large eggs                                 |
| 1lb Italian sausage   | 1 tsp dried basil                            |
| 1 24-oz jar of tomato sauce                                 | 1 tsp dried oregano                          |
| 1 yellow onion, <i>diced</i>                                | 1 tsp dried rosemary                         |
| 2 tbsp garlic, <i>minced</i>                                | 2 cups grated parmesan, <i>divided</i>       |
| ¼ cup red wine  | 1lb low moisture mozzarella, <i>shredded</i> |
| 2 quarts of frying oil, <i>canola, vegetable, or peanut</i> | Salt and pepper to taste                     |
| 2 cups breadcrumbs  | Olive oil                                    |
| 2 cups flour  |  |

## DIRECTIONS

1. Preheat a medium pot on medium high heat. Add 1tbsp olive oil and sear sausage until golden brown. Add onion and garlic and cook until caramelized. Deglaze with red wine and add tomato sauce. Reduce heat to low and simmer for 1 hour.
2. While the sauce is simmering, heat 2 quarts of oil to 325 degrees F in a large Dutch oven. Slice the eggplant into 3/8th inch rounds and set aside.
3. Prepare a breading station starting with a bowl of flour, a bowl with 4 beaten eggs, and a bowl with the breadcrumbs mixed with the basil, oregano, rosemary, and a ½ cup of the parmesan. Bread each slice of eggplant by placing in flour first, then egg, then breadcrumbs, making sure to knock off any excess coating between each step.
4. Fry the breaded eggplant in the oil until golden brown, about 2 minutes on each side. Preheat your oven to 400 degrees F.
5. Prepare either 4 individual ramekins or a 10-inch cast iron skillet by lightly brushing with olive oil. Mix the mozzarella with the remaining parmesan cheese.
6. Build the dish by layering a small amount of sauce at the bottom, then add a layer of eggplant, cheese mixture, then sauce. Repeat until finished, making sure to reserve some sauce and cheese mixture to top.
7. Bake for about 15 minutes, until the cheese is golden brown. Be sure to cool for 15 minutes before serving.

# Smoked Beef Short Ribs

with Berry Barbecue Sauce

## INGREDIENTS

### FOR THE RIBS

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

### FOR THE SAUCE

- 2 cups blackberries
- 2 cups raspberries
- 2 cups of ketchup
- 1 yellow onion, *minced*
- 1 tbsp Worcestershire sauce
- ½ cup rice wine vinegar
- 2 tbsp chili powder
- ½ cup honey
- 1 tbsp smoked paprika
- 1 tbsp 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 tbsp 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.
3. 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.
4. 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.
5. Remove ribs from smoker and wrap in plastic wrap. Rest for 30 minutes before slicing and serving with BBQ sauce on the side.

# New and Favorite Experiences

*Visit us and 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 PERGOLAS 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)
- 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





# 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*

707.433.6700 | [ferrari-carano.com](http://ferrari-carano.com) | @ferraricarano    

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