

VINTAGE

2015

APELLATION

Sonoma County

VARIETAL

100% Chardonnay

COOPERAGE23% new French oak
77% older French oak**TASTING NOTES**

The 2015 Ferrari-Carano Chardonnay from Sonoma County has superior lots of fruit from our vineyards in Alexander Valley, Dry Creek Valley, Russian River Valley and Carneros. This full-bodied and refreshing Chardonnay boasts aromas of graham cracker, quince, lemons, orange blossoms, lychee, and white peaches perfectly balanced by flavors of Meyer lemon, pear and butter cream with a toasty vanilla finish.

VINTAGE NOTES

2015, like 2014, was another drought year in California. We did have some rains in February followed by a warm spring which led to early bud break. Temperatures were cool through the months of March, April and May, but warm weather in July and August allowed fruit to achieve mature, ripe flavors. An overall moderate growing season all year with warm days, cool nights and unusual summer rains led to an early harvest in September.

WINEMAKER NOTES

Over 60 individual Chardonnay lots are gently destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in French oak, the wine completes 89 percent malolactic fermentation, then is sur lie aged and stirred every two weeks until blending in April

FOOD PAIRINGS

This versatile Chardonnay pairs perfectly with seafood, poultry, white meats and dishes with cream sauces. Try preparations that include citrus, butter, cream, cheese, bacon, nutmeg, thyme, basil or toasted nuts.

WINE INFORMATION

Bottled: June/July/August 2016 | Released: February 2017 | Alcohol/pH/TA: 14.2%/3.47/.61



Ferrari-Carano is a Certified California Sustainable Vineyard

8761 Dry Creek Road, Healdsburg, CA 95448

707.433.6700 fax 707.431.1742

www.ferrari-carano.com



@ferraricarano