

**VINTAGE**

2014

**APPELLATION**Alexander Valley,  
Sonoma County**BLEND**

Cabernet Sauvignon, Syrah

**COOPERAGE**29% new French, Eastern  
European and American oak;  
71% older oak**TASTING NOTES**

Our Ferrari-Carano Cabernet Sauvignon comes from mountain-grown fruit in Alexander Valley. Vibrant aromatics of cassis, mocha, dried cherries, mint, cola and smoky leather awaken the senses, while full-bodied flavors of black cherries and plums generously fill the palate. Lingering notes of toasty caramel round out the finish.

**VINTAGE NOTES**

Our mountain vines are grown in shallow, rocky, low-vigor soil that adds impressive depth and concentration of flavors to the wine. 2014 gave us another great crop of grapes, despite a second year of farming under drought conditions. The growing season began with an early bud break, after a dry winter. A warm and dry spring was followed by a consistently warm summer leading to elevated temperatures toward the end of August prompting an earlier harvest than the past year. These favorable conditions resulted in wines featuring good color and tannin structure along with concentrated flavors.

**WINEMAKING NOTES**

This wine is composed primarily of Cabernet Sauvignon blended with a small amount of Syrah. The grapes are hand harvested, sorted and destemmed. Whole berries are gently fed into tanks for three days of cold soaking before fermentation. Following the cold soak, yeast was added and pump overs commenced, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, individual lots are drained and pressed to barrels for malolactic fermentation and cave ageing for 18 months. Prior to bottling the individual lots are blended, creating the perfect balance of fruit, tannin and oak.

**FOOD PAIRINGS**

Our Cabernet Sauvignon pairs well with roasted, broiled or barbecued game and red meats such as lamb and beef, as well as pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp Cheddar, also pair nicely with Cabernet Sauvignon.

**WINE INFORMATION**

Bottled: July 2016 | Released: February 2017 | Alcohol/pH/TA: 14.5%/3.82/.57



Ferrari-Carano is a Certified California Sustainable Vineyard

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