



FERRARI-CARANO

Vineyards and Winery

PREVAIL BACK FORTY

ALEXANDER VALLEY

2018

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.

THE VINTAGE

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfall led to good yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer “hang time” for the grapes, which led to fully ripe flavors.

HOW IT'S MADE

French clone 337 was selected specifically for Back Forty because of its small berry size and rich tannins. The grapes are sorted and destemmed, and upon entering the winery, gravity fed directly into oak and stainless steel tanks for five days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained to French oak barrels for malolactic fermentation, aged in the wine caves for 19 months. This vintage was bottled unfined in July 2020.

AROMAS & FLAVORS

This wine is rich and intense with aromas of maple, boysenberry syrup, and graphite. On the palate, dark chocolate, blackberry, cedar and baking spices carry through the long finish.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbequed 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 Back Forty with a dark chocolate dessert for a special treat.

COOPERAGE

19 months in French oak, 71% new

TECHNICAL DATA

Composition 100% Cabernet Sauvignon
Alcohol 15.0% | pH 3.84 | TA 5.5 g/L
Bottled July 15, 2020