



FERRARI-CARANO

Vineyards and Winery

SAUVIGNON BLANC

DRY CREEK VALLEY

2022

The Sauvignon Blanc grapes for this wine come from a single vineyard in Dry Creek Valley, and is a refreshing representation of this estate vineyard site.

THE VINTAGE

The winter of 2021–2022 had minimal rainfall, adding to drought conditions in Sonoma County and the North Coast region. With mild winter and spring temperatures, budbreak was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest. The warm weather resulted in ripe fruit flavors and the earliest harvest Ferrari-Carano has ever had, August 9th! The white grape harvest was finished on September 29th.

HOW IT'S MADE

When the grapes arrive at the winery, each lot is gently crushed and pressed into stainless steel tanks for 48 hours of cold settling and primary fermentation. The wine does not undergo malolactic fermentation, preserving the bright flavors and crisp acidity Sauvignon Blanc is known for.

AROMAS & FLAVORS

Delicious and bright, this wine is a true summertime delight. A bouquet of peach, melon, Meyer lemon, and orange blossom lead to lychee, guava, and lemon flavors on the palate. Served chilled, this wine is the perfect hostess gift for any spring or summer gathering.

FOOD PAIRINGS

This Sauvignon Blanc pairs well with white fish, shellfish, chicken, pork or veal. Also try it with a light seafood risotto, light pastas, vegetable quiches or a cheese platter with Chevre, Feta, Burrata or Brie.

COOPERAGE

Stainless steel

TECHNICAL DATA

Composition 100% Sauvignon Blanc

Alcohol 13.9% | **pH** 3.39 | **TA** 6.41 g/L

Bottled March 2023