



FERRARI-CARANO

Vineyards and Winery

VIOGNIER

SONOMA COUNTY

2022

A Rhône grape varietal hailing originally from France, our 2022 Viognier is comprised of grapes from our vineyards in Sonoma County.

THE VINTAGE

The winter of 2021-2022 had minimal rainfall, adding to drought conditions throughout the California grape growing regions. With mild winter and spring temperatures, budbreak was ahead of 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

The hand-harvested Viognier grapes are gently whole-cluster pressed and then cold settled for 24 hours in stainless steel tanks. This wine does not undergo malolactic fermentation and is aged for 3 months in a combination of neutral French oak barrels and stainless steel tanks. The wine is sur lie aged and stirred every 2 weeks until bottling.

AROMAS & FLAVORS

This wine opens with enticing aromas of apricot, papaya, honeysuckle, marshmallow and vanilla. On the palate, flavors of mango, passionfruit, peach, and honey are lifted by bright acidity through the finish.

FOOD PAIRINGS

Our Viognier pairs well with spicy cuisines such as Thai or Vietnamese. This wine is also delicious with sushi, sashimi and French cheeses.

COOPERAGE

3 months in neutral French oak (56.5%) and stainless steel tank (43.5%)

TECHNICAL DATA

Composition 98.1% Viognier, 1.9% Muscat Canelli

Alcohol 14.5% | pH 3.53 | TA 6.27 g/L

Bottled January 2023