



FERRARI-CARANO

Vineyards and Winery

EMELIA'S CUVÉE CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2020

Named for Don Carano's paternal grandmother, Emelia Ferrari, this Chardonnay is from a single vineyard in Russian River Valley.

THE VINTAGE

The winter of 2019–2020 produced average rainfall in Sonoma County, with the bulk of rain falling January through May. Spring temperatures were mild and warm, with bud break two weeks earlier than normal. Temperatures during the summer were above average, with few nights of fog and cloud cover. The month of September was perfect for grape ripening, and harvest was completed on October 2.

HOW IT'S MADE

The grapes are hand harvested, whole-cluster pressed then barrel fermented. The wine completes 95% malolactic fermentation and is sur lie aged and stirred weekly for 10 months. The final blend was assembled in July 2021, and the wine was barreled again in French oak (30% new) until bottling in January 2022, for a total of 16 months of barrel aging.

AROMAS & FLAVORS

Emelia's Cuvée Chardonnay is the perfect blend of nectarine, quince, pear, apricot and spices. Notes of graham cracker, toffee and lemon cream round out this mouthwatering Chardonnay.

FOOD PAIRINGS

Emelia's Cuvée pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken, Caesar's, chicken and other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.

COOPERAGE

16 months in French oak (30% new)

TECHNICAL DATA

Composition 100% Chardonnay

Alcohol 14.4% | pH 3.48 | TA 5.26 g/L

Bottled January 2022