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# FERRARI-CARANO

*Vineyards and Winery*

## FIGRELLA CHARDONNAY

RUSSIAN RIVER VALLEY, SONOMA COUNTY

2021

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*The grapes for Fiorella Chardonnay are from vineyards along the river in Russian River Valley.*

### THE VINTAGE

The winter of 2020–2021 had minimal rainfall and mild temperatures leading to drought conditions in Sonoma County. With a warmer than average winter and spring, bud break was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and the earliest harvest Ferrari-Carano has ever had, August 16th! The white grape harvest was finished on October 8th.

### HOW IT'S MADE

Grapes for this wine are gently hand harvested and whole-cluster pressed. The juice is cold settled for 24 hours, racked to barrels and fermented for 25 days. This wine undergoes 95% malolactic fermentation and is sur lie aged for 10 months with weekly stirring in 25% new French oak barrels. The final blend was assembled in July 2022, then barrel aged until bottling, for a total of 16 months barrel aging.

### AROMAS & FLAVORS

Fiorella entices the senses from the first swirl of the glass. A bouquet of pear, honeysuckle, toasted marshmallow, and fig lead to rich flavors and a creamy mouthfeel. Peach, pear, vanilla, brioche, butter cream, and brown sugar flavors round out this elegant Chardonnay.

### FOOD PAIRINGS

Our Fiorella Chardonnay is the perfect wine to serve as an apéritif. It also pairs nicely with light pasta and seafood courses or chicken, pork, turkey, and veal. Mild-flavored cheeses are also excellent choices.

### COOPERAGE

16 months in French oak, 25% new (25% 1yr, 50% neutral)

### TECHNICAL DATA

Composition 100% Chardonnay  
Alcohol 14.5% | pH 3.58 | TA 5.01 g/L  
Bottled January 2023