

**VINTAGE**

2005

**APPELLATION**

Alexander Valley

**BLEND**

100% Sangiovese

**COOPERAGE**100% new Hungarian  
Puncheon oak**TASTING NOTES**

The 2005 Ferrari-Carano Sangiovese from our mountain vineyards in Alexander Valley displays an atypical darkness, richness and ripeness for the Sangiovese grape. Aromatic characteristics of luscious red and black wild berry fruit with deep, concentrated cranberry, cinnamon and clove are followed by velvety tannins and a tremendously long finish of vanilla bean and dark chocolate.

**VINTAGE NOTES**

Our mountain vines are dry farmed in shallow, rocky, low-vigor soil that adds impressive depth and concentration of flavor intensity to the wine. A wet winter gave way to a late March warming trend making for great bud break and a quick start to the growing season. A mild summer yielded grapes of wonderful balance, bright varietal characteristics and rich, plentiful tannins. Yields of 2 tons per acre with a berry size of 1 gram (half the size of typical Sangiovese) resulted in greater color, aroma, tannin and overall density of the wine.

**WINEMAKING NOTES**

This wine is produced from small, concentrated berries carefully hand-harvested from our hillside vineyards, consisting of approximately five acres on our Mountain Estate property. Upon entering the winery, grapes were gently de-stemmed and hand-sorted for gravity filling into the fermentor. Fermentation temperatures were kept at modest levels to retain brighter aromatics and flavors with less astringent tannins. The wine received 10-day maceration and was then gravity-filled directly into Hungarian Puncheon oak barrels and cave-aged for 16 months, then aged an additional eight months in bottle prior to release.

**FOOD PAIRINGS**

Our 2005 Ferrari-Carano Sangiovese pairs well with braised, roasted or barbecued meats such as chicken, red meat, fish lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses such as Tellagio also pair nicely with our Sangiovese.

**WINE INFORMATION:**

Bottled:	March 2007
Released:	November 2007
Alcohol:	14.3%
pH:	3.54
TA:	0.62



**FERRARI-CARANO**  
*Vineyards and Winery*

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