

VINTAGE
2006

APPELLATION
Alexander Valley

BLEND
85% Cabernet Sauvignon,
8% Syrah, 7% Petit Verdot

COOPERAGE
40% new French, Hungarian
and American oak;
60% older French oak



TASTING NOTES

The fruit for our 2006 Ferrari-Carano Cabernet Sauvignon comes primarily from mountain-grown fruit in Alexander Valley. Fog drifts over the tops of the coastal mountains and burns off quickly in the morning sunshine, resulting in a warm climate with almost full sun throughout the day – ideal conditions for our cabernet sauvignon mountain vineyards. With aromas of blackberry syrup, boysenberry, spicy black currant, espresso, and caramel, this wine delights with rich, delicious flavors of Bing cherry, chocolate, toffee and anise. A delicious mid-palate, excellent depth and showy tannins characterize this lovely Cabernet Sauvignon.

VINTAGE NOTES

Our mountain vines are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavor intensity to the wine. An unusually cool and wet winter and spring caused a late start to the growing season, while above average heat in July, and then a drop in temperature mid-August, brought the Cabernet Sauvignon to full maturity exactly when we wanted and extended the hang time for the grapes.

WINEMAKING NOTES

This wine is composed of primarily Cabernet Sauvignon, blended with small amounts of Syrah and Petit Verdot. The hand harvested grapes enter the gravity flow winery and are hand sorted, then whole berries are gravity fed into tanks for fermenting before pressing. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged for 19 months and aged an additional six months in bottle, allowing for the perfect balance of fruit, tannin and oak.

FOOD PAIRINGS

Our 2006 Ferrari-Carano Cabernet Sauvignon pairs well with roasted, broiled or barbequed heavy game and red meats such as lamb, beef, pork and veal. Medium and strong-flavored cheeses, such as blue cheese or sharp cheddar, also pair nicely with Cabernet Sauvignon.

WINE INFORMATION:

Bottled:	June 2008
Released:	December 2008
Alcohol:	14.5%
pH/TA:	3.92/0.51



FERRARI-CARANO
Vineyards and Winery

8761 Dry Creek Road
Healdsburg, CA 95448
www.ferrari-carano.com
707.433.6700 fax 707.431.1742