

**VINTAGE**

2006

**APPELLATION**

Sonoma County

**BLEND**

68% Sangiovese, 32% Malbec

**COOPERAGE**20% new Hungarian Puncheon,  
80% older French oak**TASTING NOTES**

Ferrari-Carano's Italian heritage is reflected in this Sangiovese-based, easy-sipping, multi-dimensional blend. Select lots of grapes were chosen from our vineyards in Alexander, Dry Creek and Russian River Valleys to create a beautifully balanced and medium-bodied wine. SIENA is supple and ripe with heady fruit aromas of cranberry, strawberry and cherry complemented by cinnamon, nutmeg and cocoa. Juicy strawberry and raspberry jam flavors are followed by a round, viscous finish of caramel, roasted marshmallow and spice. Excellent red fruit vitality is met by good acidity, round, gentle tannins and a lingering finish.

**VINTAGE NOTES**

From our valley floor and mountainside vineyards, our vines for the SIENA are farmed in shallow, rocky, low-vigor soil that adds impressive depth and concentration of flavor intensity to the wine. A mild late spring and summer ensured that the mature vines had a healthy canopy for the grapes, which provided the perfect combination of sunlight and heat penetrating the grape clusters. These conditions allowed the grapes to reach full maturity in both flavor and structure. Harvest was completed mid-October.

**WINEMAKING NOTES**

This wine is composed of primarily Sangiovese and blended with Malbec. Grapes were hand-harvested, and upon entering the winery, hand-sorted and then gravity fed directly into tanks for five days of cold soaking. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged in new Hungarian Puncheons and older French oak in the wine caves for 14 months, with an additional two months of bottle aging prior to release.

**FOOD PAIRINGS**

SIENA pairs perfectly with savory Italian dishes, pasta with flavorful tomato sauces or pizza. SIENA is also good with American favorites such as chicken, lamb, pork and beef.

**WINE INFORMATION**

Bottled:	March 2007
Released:	March 2008
Alcohol:	13.8%
pH:	3.7
TA:	0.53



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

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