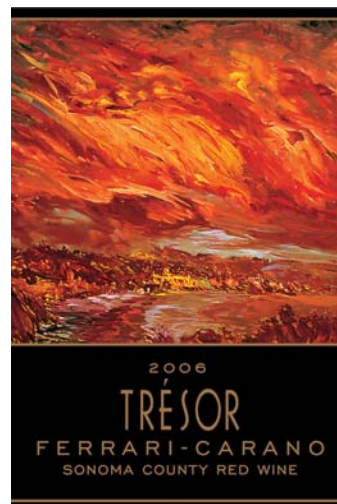


**VINTAGE**  
2006

**APPELLATION**  
Sonoma County

**BLEND**  
79% Cabernet Sauvignon,  
9% Malbec, 5% Merlot,  
5% Petit Verdot,  
2% Cabernet Franc

**COOPERAGE**  
55% new French oak,  
45% older French oak



**TASTING NOTES**

Ferrari-Carano presents its finest blend of the five classic Bordeaux varietals – Cabernet Sauvignon, Malbec, Merlot, Petit Verdot, and Cabernet Franc – from the best selections of our vineyards in Alexander and Dry Creek Valleys. Aptly named “Trésor” for “treasure,” the grapes are hand harvested from dry-farmed, low yielding vines primarily on our mountain vineyards. Delicious aromas of Bing cherries, blueberry preserves and an herbal, black tea leaf nuance combine with an elegant mid-palate of fresh-picked berry and roasted mocha notes. With a full bodied and richly-textured tannin profile, this wine’s upfront silkiness and roundness make for a delicious selection now and will drink well for 7-10 years.

**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.

**WINEMAKER NOTES**

Upon entering the winery, the grapes were destemmed, hand-sorted and then whole berry fermented in tank before pressing. Individual lots were moved to barrels for malolactic fermentation, then blended and barrel aged in new and older French oak for 20 months, allowing for the perfect balance of fruit intensity, tannin suppleness and oak sweetness.

**FOOD PAIRINGS**

Our 2006 Trésor complements lamb, beef, chicken mole, and duck dishes that are roasted or braised. Try Trésor with strong-flavored cheeses such as gorgonzola and sharp cheddar.

**WINE INFORMATION**

Bottled:	August 2008
Released:	September 2009
Alcohol:	14.8%
pH:	3.82
TA:	0.56

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