

VINTAGE
2008

APPELLATION
80% Alexander Valley
16% Russian River Valley
4% Carneros

BLEND
100% Chardonnay

COOPERAGE
36% new French oak
64% older French oak



TASTING NOTES

Formerly called our “Alexander Valley Chardonnay”, our 2008 vintage Ferrari-Carano Chardonnay is now labeled with a Sonoma County appellation, as we’ve added superior lots of wine from our vineyards in Russian River Valley and Carneros, combined with Alexander Valley fruit. And for the first time ever, our Chardonnay is now embellished with a screw cap in order to retain the freshness and fruit character of this delicious wine. With upfront apple, pear, honey, butter cream, and honeysuckle floral notes, this wine is perfectly balanced with fruit and creamy caramel, marshmallow and a lingering, toasted oak finish.

VINTAGE NOTES

Grapes come from our vineyards in three growing regions in Sonoma County: Alexander Valley, Russian River Valley and Carneros. A year of fire and ice, we began 2008 battling heavy frost in April, fires in the summer, and heat in the early fall. Reduced yields but intensely flavored, well-balanced, ripe fruit was the happy result of a very challenging growing season. Harvest began mid-August and was completed the beginning of October — 2008 being one of the fastest harvests we can remember.

WINEMAKER NOTES

Over 60 individual Chardonnay lots are either whole-cluster pressed or gently de-stemmed, crushed, pressed, and then cold settled for two days in stainless steel tanks before moving to barrels. Aged separately in French oak, the wines complete 85 percent malolactic fermentation and are sur lie aged and stirred every two weeks for ten months.

FOOD PAIRINGS

This versatile, full-bodied Chardonnay pairs perfectly with fish, poultry, white meat and pasta entrees.

WINE INFORMATION

Bottled: July/August 2009
Released: February 2010
Alcohol: 13.9%
pH: 3.50
TA: 0.61

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