

VINTAGE
2009

APPELLATION
Sonoma County

BLEND
100% Sauvignon Blanc

COOPERAGE
36% older French oak
64% Stainless Steel



TASTING NOTES

Citrus, mango, kiwi, and lime aromas are complemented by flavors of vanilla, guava and grapefruit in Ferrari-Carano's 2009 Fumé Blanc. Cool, stainless steel tank fermentation gives this wine a crisp freshness while the subtle oak character from barrel aging adds great complexity and depth.

VINTAGE NOTES

The 2009 Ferrari-Carano Fumé Blanc is a blend of vineyard lots from various appellations of Sonoma County — Dry Creek, Alexander and Russian River Valleys. Fruit arrived with larger yields this year, which was surprising because of low rainfall amounts during the spring and very mild weather throughout the growing season. The happy result was deliciously flavored and well-balanced Sauvignon Blanc grapes. Harvest began late-August and was completed the beginning of October.

WINEMAKER NOTES

When the Sauvignon Blanc grapes arrive at the winery, each lot is gently crushed, de-stemmed and pressed into stainless steel tanks for 48 hours of cold settling. The juice is either transferred to stainless steel tanks or older French oak barrels for fermentation. The wine in barrels is sur lie aged and stirred every two weeks for four months. Individual lots are treated separately until blending to create the final Fumé Blanc blend.

FOOD PAIRINGS

Our Fumé Blanc pairs well with simple seafood and poultry dishes, and also holds up nicely with white meats such as veal and pork. The wine has lively flavors that go well with spicy and ethnic cuisines such as Japanese, Vietnamese, Thai, Chinese, Korean, Mexican and Southwestern dishes.

WINE INFORMATION

Released:	February 2010
Alcohol:	13.9%
pH:	3.35
TA:	0.60



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