



FERRARI-CARANO

Vineyards and Winery

FUMÉ BLANC

SONOMA COUNTY

2021

One of the first two wines Ferrari-Carano ever made 40 years ago, the Fumé Blanc is comprised of Sauvignon Blanc grapes from Sonoma County.

THE VINTAGE

The winter of 2020-2021 had minimal rainfall and mild temperatures leading to drought conditions in Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of normal. Summer was warm and dry, with a few short heat spikes. The warm weather resulted in beautifully ripened fruit and the earliest harvest Ferrari-Carano has ever had, August 16th! The white grape harvest was finished on October 8th.

HOW IT'S MADE

Our Fumé Blanc is a blend of Sauvignon Blanc grapes from various appellations in Sonoma County — Dry Creek, Alexander, Russian River and Knights Valleys — along with grapes from carefully selected vineyards in Mendocino and Lake counties.

When the grapes arrive at the winery, each lot is gently crushed 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 other week for two months, then blended and bottled.

AROMAS & FLAVORS

This wine opens with enticing aromas of guava, apricot, lychee and Meyer lemon. The palate is crisp and juicy, offering ripe pineapple, mango, peach and fresh lemon cream flavors.

FOOD PAIRINGS

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

COOPERAGE

70.6% stainless steel tanks, 29.4% older French oak barrels

TECHNICAL DATA

Composition 91.66% Sauvignon Blanc, 2.55% Chardonnay, 2.44% Pinot Gris, 2.4% Semillon, .95% other whites

Alcohol 13.9% | **pH** 3.44 | **TA** 5.96 g/L

Bottled November 2021