



# FUMÉ BLANC

**NORTH COAST** 

2019

One of the first two wines Ferrari-Carano ever made over 35 years ago, this Fumé Blanc is comprised of Sauvignon Blanc grapes from Sonoma (73%), Mendocino (18%) and Lake (9%) counties.

## **GRAPE**

Sauvignon Blanc

## **AROMAS & FLAVORS**

This wine has delicious aromas and flavors of grapefruit, lemon grass, lychee, pear, citrus, orange blossom, peach and a touch of minerality. The Fumé Blanc has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

## **HOW IT'S MADE**

This year's 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.

## THE VINTAGE

2019 started with above average rainfall to the North Coast, with the bulk of the rain falling from January through May. Spring temperatures were cooler, but began to warm in the Fall. The end of August saw a bit of a heat wave, but the month of September proved perfect for ripening.

## **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**

64% stainless steel tanks, 36% older French oak barrels

# **TECHNICAL DATA**

Alcohol/pH/TA: 13.8%/3.38/.55

Bottled: Winter 2019



