

VINTAGE
2007

APPELLATION
Russian River Valley
"Vineyard Select"

BLEND
100% Chardonnay,
unfiltered

COOPERAGE
40% new Burgundian French oak,
60% older French oak



TASTING NOTES

The Ferrari-Carano 2007 Emelia's Cuvée Chardonnay, named for Don Carano's paternal grandmother, Emelia Ferrari, boasts ripe aromas of peaches, apricots and lychee interwoven with layers of orange zest, creamy maple, brown sugar, and vanilla flavors. An elegant finish characterizes this beautifully unfiltered wine from our Russian River Valley "Vineyard Select" series.

VINTAGE NOTES

Early bud break in March led to a dry and moderate spring and summer. The grapes for this wine were harvested in September. Overall this had to be one of the shortest harvests we can remember, with slightly lower yields than average, but with incredible concentration and intensity of flavors in the grapes.

WINEMAKER NOTES

Two Chardonnay clones comprise our 2007 Emelia's Cuvée Chardonnay. Both of these clones are hand harvested, whole cluster pressed, then cold settled for two days in stainless steel tanks, and moved directly to barrels for fermentation, utilizing various French oak cooperages. Aged separately by lot, the wine undergoes 100 percent malolactic fermentation and is sur lie aged and stirred every two weeks for 15 months. This wine was bottled unfiltered.

FOOD PAIRINGS

Emelia's Cuvée Chardonnay pairs perfectly with seafood and poultry entrees, as well as salads with tropical fruit-based dressings. Light pastas, rice and vegetable dishes also marry well.

WINE INFORMATION

Bottled:	February 2009
Released:	May 2009
Cased Produced:	465
Alcohol:	14.5%
pH:	3.47
TA:	0.56



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