

VINTAGE

2008

APPELLATION93% Russian River Valley,
7% Alexander Valley**BLEND**

100% Pinot Grigio

**TASTING NOTES**

With its delicate aromas and delicious flavors, the Ferrari-Carano Pinot Grigio is a perfect, light, white wine for sipping or as an aperitif. Sister wine to the popular Ferrari-Carano Sangiovese-blend red wine SIENA, our 2008 Pinot Grigio offers green apple, citrus and white peach on the nose, complemented by clean, crisp honeydew melon and lime flavors. The refreshing mouthfeel is balanced by a light citrus finish that is delicate yet vibrant.

VINTAGE NOTES

Pinot Gris grapes from three vineyards in Russian River and Alexander Valleys combine to create this wine. 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 late-August and was completed the beginning of September — 2008 being one of the fastest harvests we can remember.

WINEMAKER NOTES

Individual lots of hand-harvested Pinot Gris grapes are gently whole cluster pressed to minimize any color or harsh tannin extraction, then moved directly to stainless steel tanks for cold fermentation, with a weekly stirring of the lees to increase richness, depth and complexity. The resulting wine retains bright flavors and crisp acidity balanced with a touch of creaminess.

FOOD PAIRINGS

Delicate aromas, delicious flavors, and balanced acidity make the 2008 Pinot Grigio the ideal wine to pair with many types of cuisine. Our favorite pairings include dishes such as seafood salad, pan-seared scallops, oysters on the half shell, or entrees with lively and spicy flavors one might find in Asian cuisine.

WINE INFORMATION

Bottled:	January 2009
Released:	February 2009
Alcohol:	13.4%
pH:	3.34
TA:	0.59



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