



2002 Ferrari-Carano Eldorado Gold Late Harvest Dry Creek Valley

2002 Growing Season

Harvest: November 2002

Great weather during bloom set the stage for yields to be at or above target levels. Due to the great crop levels, we were able to thin the fruit to assure maximum quality. Heat events in late August and early to mid-September jump-started harvest and required focus to assure that the winery received fruit at its optimum quality. We select fruit that has 100% Botrytis Cinerea mold and harvest up to three times to select the most infected fruit to secure the best flavors.

Tasting Notes

Our Eldorado Gold is a product of patience and perfection. We earmark vineyards for late harvest, and harvest as little as a fifth of the vineyard, selecting only the most concentrated fruit. Because of the need for perfect growing conditions – rains followed by cool, windy weather – this wine is not bottled annually. We create this wine only during the most perfect conditions. Eldorado Gold has intense apricot and nectar characteristics, and is well balanced, not cloying or overly sweet.

Food Suggestions

Especially good with decadent desserts such as cheesecakes, rich cheeses and nuts. Eldorado Gold is also good with fruit-based desserts and polenta or pound cakes.

Winemaking

Bottled: May 2003
Varietal Composition: 85% Sauvignon Blanc, 15% Semillon;
60% Russian River Valley,
40% Dry Creek Valley
Cooperage: 100% stainless steel fermentation
Alcohol: 13.2%
Release Date: April 2005

