

FERRARI-CARANO

Vineyards and Winery



FALL 2024

THE PASTA QUEEN

Have you heard about Ferrari-Carano's new spokesperson, Nadia Caterina Munno, aka The Pasta Queen? Nadia is a "just gorgeous" esteemed Italian chef, author, and digital and social media powerhouse who is just as passionate about wine as we are, and like Ferrari-Carano, embodies Italianity. Follow along on our Instagram, @ferraricarano and @the_pastaqueen for delicious how-to Italian recipe pairings featuring FC infused with a bit of fun and wit, and be sure to visit our website for more "just gorgeous" recipes and content!

DEAR FRIENDS,

Harvest has officially kicked off in wine country and we're in full swing at the winery. Fall is our favorite time of year - there is something exciting and energizing about the crisp early morning hours and long days full of fruit deliveries and processing. We have extra hands on deck in the vineyard and in the cellar, working hard to ensure the 2024 crush goes off without a hitch!

While we are busy crafting future bottlings, we have some delicious wines to share with you this shipment. First, our **2021 and 2022 Emelia's Chardonnays**. Both are full-bodied Chardonnays, the 2021 showing graham cracker, nectarine, ripe pear and toffee while the 2022 delivers white peach, nutmeg, apricot, and apples. Both wines are delicious served with fresh salmon or try this heavenly [Cream of Shrimp & Lemon Pasta recipe](#) by the Pasta Queen, Nadia Caterina Munno.

Perfect for the transition to cool fall evenings, our **2022 Zinfandel** and **2022 Sangiovese** are sure to warm you right up. Decadent and full, the Zin pairs beautifully with wood-fired pizza, slow-roasted pork, or your favorite grilled beef. The Sangiovese is quite versatile but we recommend serving it with the tasty [Chicken Parmigiano recipe](#) provided by Estate Chef Nick Brewer.

While we may be biased, we believe there's never a bad time to visit Ferrari-Carano, but if you want to catch a glimpse of the fall magic we experience in Sonoma County, be sure to book a reservation for [Pizza & Vino](#), offered Fridays and Saturdays on the Sycamore grove. Or, if you are a brunch lover, join us for [Sunday Wine & Brunch](#) or a [Reserve Wine Tasting](#). Also, don't forget wine club members are entitled to complimentary tastings in the Villa Salon for up to four guests, and special discounts on wines, including limited-release wines by the case! Bring a friend and share the F-C experience!

For the latest updates in new wine releases, experience and events, follow us on [Instagram](#) and [Facebook](#) @ferraricarano, or visit our website, ferraricarano.com. We look forward to seeing you soon!

Salute,

Your friends at Ferrari-Carano

THE WINES



2021 EMELIA'S CUVÉE CHARDONNAY. RUSSIAN RIVER VALLEY

COMPOSITION

100% Chardonnay

COOPERAGE

15 months in French oak, 25% new

AROMAS & FLAVORS

The 2021 Emelia's Cuvée Chardonnay opens with mouthwatering aromas of baked apple, caramel popcorn, quince, fig, and nutmeg. The palate is rich and full with flavors of graham cracker, nectarine, ripe pear and notes of toffee through the finish.

FOOD PAIRINGS

This wine pairs perfectly with seafood and poultry entrées like simple poached or buttery sauce salmon or chicken, Caesar's, and other salads with tropical fruit-based dressings, including peach and mango. Light pastas, rice and vegetable dishes also marry well.



2022 EMELIA'S CUVÉE CHARDONNAY. RUSSIAN RIVER VALLEY

COMPOSITION

100% Chardonnay

COOPERAGE

15 months in French oak, 25% new

AROMAS & FLAVORS

The 2022 Emelia's Chardonnay offers aromas of graham cracker, vanilla, pear, quince, and nectarine. The palate exhibits a luscious fruit-driven profile, offering white peach, nutmeg spice, apricot, and apples.



2022 ZINFANDEL. DRY CREEK VALLEY

COMPOSITION

86% Zinfandel, 14% Petite Sirah

COOPERAGE

15 months in French oak, 32% new

AROMAS & FLAVORS

This wine opens with aromas of cocoa, molasses, cedar spice, and dried cherry biscotti. The palate is full, with round tannins and layers of decadent flavors - plum jam, fig bars, and English toffee lingering on the finish.

FOOD PAIRINGS

Our Zinfandel is a food-friendly wine that pairs perfectly with meat dishes like slow-roasted pork, grilled lamb chops, duck, beef sirloin burgers, chili, pizzas, and spicy sausage. Cheeses such as Gruyère, extra sharp Cheddar or Roquefort, as well as decadent chocolate desserts, are delicious with our Zinfandel.



2022 SANGIOVESE. ALEXANDER VALLEY

COMPOSITION

95% Sangiovese, 5% Syrah

COOPERAGE

15 months in French oak, 32% new

AROMAS & FLAVORS

Our Sangiovese offers a bouquet of violet, cranberry-raspberry crostada, cola, and vanilla caramels. On the palate, delicate tannins and juicy acidity are coupled with sweet plum, freshly grated nutmeg, and spices. This wine is luscious and smooth through the finish.

FOOD PAIRINGS

Delicious with braised, roasted or barbecued meats like chicken, red meat, fish, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely with our Sangiovese.



AT THE ESTATE WINERY

WITH WINEMAKER NATALIE WEST

Without exception, fall is the busiest time, both in the vineyards and at the winery. Those grapes will just not wait! After a few years of incredibly early harvests of 2021 & 2022, followed by a very cool and prolonged growing season in 2023, 2024 seems to have a more normal pace to it... not too early, not too late... just like we like it! With a very warm but average length growing season, we are seeing perfectly ripened fruit and even picking, making harvest as seamless as possible. Again, just like we like it!

Currently the winery is bustling with activity, taking care of all our stainless steel tank fermentations as well as barrel ferments. The days are long, nights are short, and we are having a blast! Harvest always has a different energy than the other parts of the year – all the hard work always leads to the best camaraderie. And at the end of it all, to be able to drink and enjoy all our efforts with co-workers, family and friends, that is the best reward.

Another thing about this time of year... it is my absolute favorite time to enjoy Chardonnay. Warm days with crisp, cool nights and abundant produce from the farmers market beg for cozy sweaters and delicious, perfectly paired meals. Creamy butternut squash mac n' cheese, roasted pork tenderloin, and poached pears are my current top Chardonnay wine pairings for fall. Looking forward to wrapping up harvest, slowing down, and enjoying the fruits of our labor! Cheers!

AT THE MOUNTAIN WINERY

WITH WINEMAKER REBECCA DEIKE

Quite the contrast from the cool 2023 vintage, the 2024 growing season began with multiple heat domes during the summer—more than I have ever experienced in my 24 years living in Sonoma County. Generous rainfall in the winter and spring filled our reservoirs, allowing us to combat the challenging heat conditions. Last year, we had to patiently wait for the grapes to ripen, so I was pleased to start harvesting a bit earlier than usual this year.

Currently, we are at the peak of harvest, working very long hours around the clock to bring all the grapes in at the peak of ripeness. Most of the earlier ripening varieties, Sangiovese, Zinfandel, Petite Sirah, and Pinot Noir, have come across the crush pad and have finished fermentation. We've been busy draining and pressing these wines and then filling the emptied tanks with later ripening varieties like Merlot, Syrah, and some Cabernet Sauvignon. Daily rounds of pump-overs are essential, with most tanks requiring two pump-overs per day. Additionally, there's a lot of barrel filling with the freshly pressed earlier varieties. We're incredibly thankful for the company-provided lunches, keeping us fueled and ready for all the activity!

Reflecting on the 2022 vintage, from which the wines in your shipment were harvested, it was a warmer year, similar to 2024. This resulted in wines with rich, ripe flavors. Both the Sangiovese and Zinfandel are perfect for enjoying with outdoor cooking as you savor the last warm evenings heading into fall. Sangiovese pairs wonderfully with a porchetta roast or porcini mushroom pizza, while Zinfandel complements bacon burgers topped with caramelized onions or spiced lentil tacos. After the harvest wraps up, I'm definitely looking forward to relaxing around the firepit, catching up with friends and family, and enjoying a glass of Sangiovese. Salute!



CREAM OF SHRIMP & LEMON PASTA

BY THE PASTA QUEEN, NADIA CATERINA MUNNO



INGREDIENTS

FOR THE SHELLFISH BROTH

2 tablespoons extra-virgin olive oil

1 carrot, *cut into 2-inch pieces*

1 celery stalk, *cut into 2-inch pieces*

1 medium white onion, *quartered*

8 parsley stems

Shrimp heads and shells

(trimmed from about 10 to 12 large shrimp)

Sea salt and freshly ground black pepper, *to taste*

½ cup Ferrari-Carano Pinot Grigio

FOR THE PASTA

2 tablespoons extra-virgin olive oil, *plus more to taste*

1 garlic clove, *roughly chopped*

10 to 12 shrimp, peeled and deveined, *tails removed*

1 teaspoon fresh lemon zest, *plus more for garnish*

½ cup Ferrari-Carano white wine

2 tablespoons chopped fresh parsley

1 pound spaghetti

6 cherry tomatoes, *halved*

Grated Parmesan cheese garnish, *if desired*

DIRECTIONS

1. Make the shellfish broth. In a large pot, heat the olive oil over medium-low heat. Add the carrot, celery, onion, and parsley stems. Cook for a few minutes, then increase the heat to medium-high and add the shrimp heads and shells and cook briefly. Season to taste with salt and pepper, then add the wine. Add about 6 cups of water and bring to a boil, then reduce the heat to a simmer and cook, uncovered, for 20 minutes. Strain the broth, discarding the solids, then return to the pot and keep the broth simmering while you start making the pasta.
2. In a large skillet, heat olive oil and garlic over medium heat. Let sizzle for 1 to 2 minutes, or until fragrant, then add the shrimp. Cook, stirring occasionally for about 1 minute, then add lemon zest and wine. Cook, shaking the pan from time to time, until the shrimp is cooked through and opaque, about 2 minutes. Remove the shrimp from the pan with a slotted spoon, and transfer about 6 to 8 of the shrimp to a high speed blender, along with about ¼ cup of the shrimp cooking liquid. Blend until smooth.
3. Return the shrimp puree to the skillet and set it over medium-low heat. Add fresh parsley and a drizzle of olive oil, then add the spaghetti. Increase the heat to medium high and add shellfish broth until the spaghetti is just barely submerged, adding more as needed. Let the pasta cook, stirring often so it does not stick, and adding more shellfish broth when the pan looks dry. Cook until al dente, allowing the pasta to completely absorb the liquid. Add ¼ cup shellfish stock at a time as needed to finish cooking the pasta. You will not need all of the broth; excess can be stored in the fridge or freezer for another use.
4. When the pasta is al dente, add the tomatoes and let them cook about 1 to 2 minutes.
5. Serve topped with more fresh lemon zest to taste, the reserved whole shrimp, and a bit of grated Parmesan cheese, if desired. Just gorgeous!



CHICKEN PARMIGIANO

BY ESTATE CHEF NICK BREWER

Featured In Ferrari-Carano's Molto Bene Wine & Food Pairing Experience At The Winery

INGREDIENTS

- 4 skinless, boneless chicken breast halves
- Salt and freshly ground black pepper to taste
- 2 large eggs
- 1 cup Panko bread crumbs, *or more as needed*
- $\frac{3}{4}$ cup grated Parmesan cheese, *divided*
- 2 tablespoons all-purpose flour, *or more if needed*
- $\frac{1}{2}$ cup olive oil for frying, *or as needed*
- $\frac{1}{2}$ cup prepared tomato sauce
- $\frac{1}{4}$ cup fresh mozzarella, *cut into small cubes*
- $\frac{1}{4}$ cup chopped fresh basil
- $\frac{1}{2}$ cup grated provolone cheese
- 2 teaspoons olive oil

DIRECTIONS

1. Preheat an oven to 450°F.
2. Place chicken breasts between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound chicken with the smooth side of a meat mallet to a thickness of $\frac{1}{2}$ -inch.
3. Season chicken thoroughly with salt and pepper. Using a sifter or strainer; sprinkle flour over chicken breasts, evenly coating both sides
4. Beat eggs in a shallow bowl and set aside.
5. Mix bread crumbs and $\frac{1}{2}$ cup Parmesan cheese in a separate bowl, set aside.
6. Dip a flour-coated chicken breast in beaten eggs. Transfer breast to the bread crumb mixture, pressing crumbs into both sides. Repeat for each breast. Let chicken rest for 10 to 15 minutes.
7. Heat $\frac{1}{2}$ inch olive oil in a large skillet on medium-high heat until it begins to shimmer. Cook chicken in the hot oil until golden, about 2 minutes per side. The chicken will finish cooking in the oven.
8. Transfer chicken to a baking dish. Top each breast with 2 tablespoons tomato sauce. Layer each chicken breast with equal amounts of mozzarella cheese, fresh basil, and provolone cheese. Sprinkle remaining Parmesan over top and drizzle each with $\frac{1}{2}$ teaspoon olive oil.
9. Bake in the preheated oven until cheese is browned and bubbly and chicken breasts are no longer pink in the center, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees.

EXPERIENCES AT FERRARI-CARANO

VISIT US AND ENJOY ONE OF OUR SPECIAL GUEST EXPERIENCES
CURATED ESPECIALLY WITH YOU IN MIND.

PIZZA & VINO FRIDAY – SATURDAY, 1:30PM - 3PM

Enjoy handmade wood-fired pizza sourced from fresh, local ingredients right here on the estate and a bottle of wine.

\$65 for 2 guests includes your choice of one 12" pizza with one paired bottle of wine. **Reservations required.**

[Book Your Reservation](#) 



SUNDAY WINE & BRUNCH

Sit outside on the Sycamore Grove (*inside during inclement weather*) while you enjoy a flight of our reserve wines with a seasonal, Italian-inspired menu featuring dishes prepared with ingredients from our very own estate gardens.

Pro-tip: Be sure to book your table in advance! This one-of-a-kind experience almost always sells out. Available Sundays, 10:15 a.m. to 1:15 p.m.

\$95 per person, \$76 wine club (includes flight of wines, choice of one entrée & a sweet finish). **Reservations required.**

[Book Your Reservation](#) 



RESERVE WINE TASTING OFFERED DAILY

For the passionate wine enthusiast, enjoy 5 vineyard-designate wines in the Enoteca ("wine library" in Italian) located in the underground cellar, or in the beautifully appointed Salon of Villa Fiore. An Estate Ambassador will lead a discussion on vineyards and winemaking, focusing on the role each plays in the wine in your glass.

Elevate your experience with these hand-crafted add-ons:

- Cheese & Salumi board: \$40, \$32 wine club members (*serves 2*)
- Cheese only board: \$35, \$28 wine club members (*serves 2*)
- Lux Caviar Plate: \$95, \$76 wine club

\$60 per person, \$45 wine club. **Offered daily by reservation.**
Walk-ins welcome as space allows.

[Book Your Reservation](#) 





WELL LOVED

RECENT WINE ACCOLADES

JAMES SUCKLING

92 Points, Fumé Blanc
90 Points, 2023 Dry Sangiovese Rosé
91 Points, 2022 Chardonnay
94 Points, Tré Terre Chardonnay
95 Points, 2022 Reserve Chardonnay
94 Points, 2021 Reserve Cabernet Sauvignon

WINE ENTHUSIAST

91 Points, 2022 Tré Terre Chardonnay
91 Points, 2022 Siena
91 Points, 2021 Merlot
91 Points, 2021 Reserve Cabernet Sauvignon
92 Points, 2019 PreVail West Face
93 Points, 2019 PreVail Lookout Tree
91 Points, 2019 PreVail Back Forty

WINE SPECTATOR

90 Points, 2019 PreVail Lookout Tree

TASTING PANEL

94 Points, 2023 Pinot Grigio, Italy
92 Points, 2023 Pinot Grigio, California
91 Points, 2023 Dry Sangiovese Rosé
92 Points, 2022 Chardonnay

JEB DUNNUCK

90 Points, 2022 Reserve Chardonnay

FERRARI-CARANO
Vineyards and Winery

707.433.6700 | ferrari-carano.com | @ferraricarano   

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