

FERRARI-CARANO

Vineyards and Winery

FALL 2024

THE PASTA QUEEN

NADIA CATERINA MUNNO



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 are excited to share the 2021 PreVail wines with you. The grapes for these wines are grown on the steep hillsides in Alexander Valley and Knights Valley. The vineyards sit at elevations ranging from 500-1,400 feet above sea level and are comprised of ancient, weathered sandstone and sandy loam soils. These conditions produce low-yielding vines and fruit with intense concentration and complex characters, which you'll enjoy in each of these delicious wines.

While PreVail wines are built to age, they are drinking beautifully now. We recommend decanting them for 30-60 minutes before serving to allow the aromas and flavors to open up. You'll find each of the three wines to be distinct, however their strong Cabernet Sauvignon base allows all of them to accompany a variety of meat based dishes from grilled steak, to hearty pastas or stews. For an extra indulgent meal, try the prime rib recipe included [here](#) -- perfect for a cozy fall evening.

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 PREVAIL WEST FACE. ALEXANDER VALLEY

COMPOSITION

67% Cabernet Sauvignon, 33% Syrah

COOPERAGE

21 months in French oak, 65% new

AROMAS & FLAVORS

PreVail West Face is an exquisite, full-bodied wine with aromas of maple, leather, wild berries, and hints of bacon, and violets. On the palate, ripe, bold fruit flavors, with dark chocolate, and plum crostada are supported by ample tannin, with espresso lingering on the finish. This wine's bold profile will continue to evolve and age beautifully.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strong-flavored cheeses, such as Taleggio, also pair nicely.



2021 PREVAIL LOOKOUT TREE. KNIGHTS VALLEY

COMPOSITION

83% Cabernet Sauvignon, 17% Cabernet Franc

COOPERAGE

19 months in French oak, 78% new

AROMAS & FLAVORS

PreVail Lookout Tree is full-bodied, elegant wine. Cedar, cola, vanilla, caramel, leather, white pepper, and blueberry aromas waft from the glass. Rich cherry jam and layers of plum with black tea fill the mouth, finishing long and refined.

FOOD PAIRINGS

The combination of tannins from the Cabernet Sauvignon and lush structure from the Cabernet Franc make our food-friendly Lookout Tree a perfect pairing with roast chicken or pork, duck cassoulet, roasted or grilled beef, Coq Au Vin, or butterflied leg of lamb. Tomato-based dishes and rich vegetables (eggplant parmesan) and vinegar-based sauces (smoky BBQ) also pair well.



2021 PREVAIL BACK FORTY. ALEXANDER VALLEY

COMPOSITION

100% Cabernet Sauvignon

COOPERAGE

21 months in French oak, 81% new

AROMAS & FLAVORS

This wine is rich and intense with aromas of mocha, graham cracker, cedar, and spiced plums. On the palate, this Cabernet Sauvignon showcases ripe boysenberry and blueberry, leading to a long, toasty finish.

FOOD PAIRINGS

Back Forty pairs well with roasted, broiled or barbecued red meats such as lamb, beef, pork or veal. Medium and strong-flavored semi-soft, semi-hard, aged or creamy cheeses work well, or pair Back Forty with a dark chocolate dessert for a special treat.

WINEMAKER NOTES

BY REBECCA DEIKE, WINEMAKER, RED WINES

After skipping the 2020 vintage due to concerns that the red grapes might be affected by smoke from the LNU Lightning Complex and Glass Fires, the 2021 vintage was a much-anticipated return to the craft of making wine. The growing season for the 2021 vintage was preceded with dry conditions combined with a cool start to spring pushing bud break later than normal. These conditions resulted in lower yields and smaller berries. The smaller berries gave intense color and structure to create memorable wines.

PreVail West Face is a distinctive wine sourced from LookOut Mountain ranch, specifically, from 31-year-old vines planted on a gentle, west-facing slope at approximately 650 feet. The wine is crafted from a blend of Cabernet Sauvignon and Syrah, which are grown on adjacent blocks and grafted onto 110R rootstock. This rootstock is chosen for its ability to support a healthy canopy, particularly on hillside sites prone to drought. The vines thrive in well-draining soils made up of ancient, weathered sandstone and sandy loam, which contribute to the high quality of the grapes. I love how the wild berry and dark chocolate flavors of the Cabernet Sauvignon blend seamlessly with the smoky violet notes of the Syrah in this wine.

PreVail Lookout Tree is another exceptional wine sourced from LookOut Mountain ranch, specifically from the highest elevation on the property at 1,140 feet. This wine is a blend of Cabernet Sauvignon and Cabernet Franc, which are grown in adjacent blocks in a cooler, breezy area of the ranch. Notably, the ranch spans two appellations—Alexander Valley and Knights Valley. While the blocks for PreVail West Face are located in Alexander Valley, the blocks for Lookout Tree reside in Knights Valley.

The vines for Lookout Tree are slightly younger, at 30 years old, having been planted a year after the lower blocks. Both the Cabernet Sauvignon and Cabernet Franc used for this wine ripen simultaneously, allowing for co-fermentation in the same tank, which helps to integrate the two varieties from the moment they are harvested. This process results in a wine with a beautifully intertwined flavor profile, showcasing notes of cassis, black raspberry, and plums.

PreVail Back Forty is a distinctive Cabernet Sauvignon sourced from the RockRise mountain ranch, located just north of LookOut ranch in Alexander Valley. The grapes come from a unique 40-acre plot situated at an elevation of 1,100 feet, aptly named “Back Forty” due to its position at the back of the ranch. This area is characterized by ashy, white volcanic soil composed of rocky, shallow, well-drained rhyolite material, which provides a special terroir for the vines.

The 23-year-old vines are planted at a high density using clone 337, known for its low vigor and low yields, producing small berries and clusters that contribute to an incredible concentration of flavors. From this vineyard, only grapes from the richest, most age-worthy block, Block 20A, were selected, with not all 40 acres making the cut. The resulting wine is 100% Cabernet Sauvignon, with intense flavors of dried blueberry and boysenberry jam that are distinct to these blocks.

These three single-vineyard wines—PreVail West Face, PreVail Lookout Tree, and PreVail Back Forty—are true reflections of the unique and special sites from which they originate. Each vineyard offers its own distinctive characteristics, contributing to the exceptional quality and flavor of the wines. Visiting these vineyards and experiencing the nuances of each site is a delight, and I hope that savoring these wines brings you the same sense of wonder and appreciation as their vineyard origins. Enjoy!





PRIME RIB

Yield: 8 12oz servings



INGREDIENTS

- | | |
|--|--|
| 7 pounds rib-eye roast (prime rib) | 2 teaspoons rosemary, <i>fresh, fine chopped</i> |
| 1 cup butter, unsalted, <i>softened</i> | 1 tablespoon oregano, <i>fresh, fine chopped</i> |
| 2 tablespoons garlic, peeled, <i>minced</i> | 1 each yellow onion, <i>peeled, large diced</i> |
| 2 teaspoons black pepper, <i>fresh ground</i> | 1 each carrot, peeled, <i>large diced</i> |
| 1 tablespoon kosher salt | 4 each celery stalks, <i>large diced</i> |
| 1 tablespoon thyme, <i>picked from stem, chopped</i> | 2 each bay leaf |

DIRECTIONS

Season the rib-eye roast with kosher salt and black pepper. Assemble the butter: combine the butter garlic, 2 teaspoons black pepper, 1 tablespoon kosher salt, thyme, rosemary, and oregano. Coat all sides of the rib eye with the butter mixture. Let rib-eye rest overnight in the refrigerator. Pull the rib-eye from the refrigerator and let it temper for 2- 3 hours. Pre-heat the oven to 500. Prepare your baking dish by spreading the onion, celery, carrot, and bay leaves creating a bed and place the rib-eye roast on vegetables. Oven sear the rib-eye for 15 – 20 minutes until the outside starts to brown. Turn oven to 225 degrees and cook until an internal temperature of 125 degrees is reached, around 3 hours. Pull the roast from the oven and loosely cover the pan with foil. Let the roast rest for 10 – 15 minutes. Slice and serve with your favorite prime rib condiments.

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